EXPERIENCE JAPAN IN NEW YORK CITY

CHOPSTICKS NY®

3
Mar. 2011
vol. 047
FREE

Let's Slurp!

UDON, SOBA, RAMEN

SPECIAL INTERVIEW

Midori (Violinist)

www.chopsticksny.com

House Tofu with Tomato & Herb Sauce

More Recipes:
house-foods.com

INGREDIENTS (Serves 4)

- 1 (14 oz) package House Foods Organic Tofu Firm
- 2 tsp thyme
- 2 Tbsp fresh basil, chopped
- 1 medium tomato, chopped
- 2 Tbsp olives, chopped
- ½ cup sherry vinegar
- ¾ cup olive oil

USE THIS!

HOW TO COOK!

1. Cut Tofu into 4 pieces.
2. Grill or sauté Tofu until golden brown on both sides
3. Mix all remaining ingredients in a small bowl
4. Pour the sauce from the small bowl into the pan and over Tofu
5. Cook together for 1 minute. Serve hot.

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CHOPSTICKS NY

[March 2011, Vol. 047]

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The theme of the cover of this month's issue is "Japanese noodles." To find out more about it, check out the featured articles from page 8.

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Presented by The No 1 Japanese free paper in NY, NY Japion

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©Timothy Greenfield-Sanders

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"WORKING WITH YOUNG PEOPLE NEVER FAILS TO REMIND ME OF THE CURIOSITY AND SHEER JOY OF MUSIC-MAKING AND LISTENING."

— MIDORI

It was nearly 30 years ago when Midori made her world debut as a solo violinist at the age of 11. While constantly performing and recording as a world-class artist, she also devotes much of her time to musical education as well as to promoting world peace as a United Nations Messenger of Peace. This spring, she will return to Carnegie Hall as part of Carnegie's Japan-NYC festival. Chopsticks NY spoke with Midori about her upcoming concerts and the philosophy behind her strong career steps

You have two upcoming performances at Carnegie Hall this spring. Would you give us a brief preview?

I am excited to perform in two performances that are highly contrasting. The first, on March 23, is a recital with pianist Charles Abramovic that features works by Huw Watkins, Toshio Hosokawa, James MacMillan, and John Adams as well as a NY premiere of a work I commissioned from the Australian composer, Brett Dean, called Berlin Music. The second, on April 5, is a program of piano trios by Haydn and Schubert, as well as Dvořák's Piano Quartet No. 2 in E-Flat Major. For that performance, I will be collaborating with pianist Jonathan Biss, cellist Antoine Lederlin, and violist Nobuko Imai.

You will celebrate the 30th anniversary of your career in 2012. Do you have any resolutions at this milestone?

I do not particularly conceive of a life in terms of milestones or a series of episodes. However, that said, to be an artist is to continue to learn for life. Learning new music, relearning the classics and old masters, as well as forming new collaborations are some of the most inspiring elements of being a musician. In gener-

al, it is very important for me to be as selfless as I can and to let go of mundane needs and desires, but this is very difficult and virtually impossible to achieve. How to live "right" is the guiding question in my life.

In a very pragmatic sense, in the coming season and beyond, I hope that I will continue to have the opportunity to share myself through music and to share music with others, as well as to dedicate myself to the act and experience of teaching at the University of Southern California and through my various organizations.

In addition to your music career, you are enthusiastic about educating and inspiring young artists and children in both the States and Japan; Midori & Friends, Partners in Performance, and Music Sharing are some of the organizations you have started, for example. What motivates you to get involved in such activities?
Through my music education organizations in particular, we help build the foundation for children's love and curiosity for music. I think that every child should have the opportunity to choose to play or explore whatever kind of music speaks to him or her, and to take that experience into adulthood. The eventual manifestation could be as a devoted listener, a casual player, or a paid professional musician, whatever that might be, simply having those musical opportunities as a child ultimately benefits the individual as well as the larger culture.

While you inspire young artists and children through the programs, they may inspire you as well. Would you tell us what you get from them?
I am always amazed by the capacity that children have to love music and to embrace it. Working with young people never fails to remind me of the curiosity and sheer joy of music-making and listening.

In terms of inspiration, my individual students at the university are a constant source.

You obtained your master's degree in psychology in 2005. How did this study influence your career or personality?
Going to college was something I had always wanted to do. I did not intend on studying psychology when I enrolled at the Gallatin School at New York University. I enrolled in an introductory psychology course to fulfill the liberal arts core requirement and then took more advanced courses in the subject, which continued to interest me. In retrospect, it makes perfect sense that I would have enjoyed psychology, as I have always been intrigued by the way in which other people's minds work.

Although psychology was not something I chose to study to "help" me in any way, it is a very practical subject with myriad applications in life, including music. My education has had an immense impact on me as a person, and I believe that the whole of my experiences and knowledge is reflected in my playing and musical interpretations, though not necessarily in a concrete or traceable way. I also took to heart NYU's interdisciplinary approach to education. Gallatin's philosophy of embracing the whole person is a guiding force in my own teaching style.

You were born in Japan and lived in NY for a long time, and now you are based in Los Angeles. How has each environment influenced you either directly or indirectly?
I am influenced in some way by every experience and situation that I have, whether it is a city that I live in, a teacher I've had, or a performance that I've been involved with. It's difficult to say how each of those places has affected me, because they have all contributed to the person that I am today.

New York is where I spent a large portion of my childhood, so it has definitely had an influence. And Los Angeles is where I live and teach now, when I'm there, my focus is almost always on my work as a violin and music faculty member at the University of Southern California and on my students.

Please choose a couple of places you like from the many places you have traveled to and share them with us.
It is so difficult to pick "favorites" but I also usually travel without thinking whether I like the place or not.

—Interview by *Noriko Komura*

MIDORI

Born in Osaka, Japan, in 1971, Midori studied violin with her mother when she was three years old. In 1982, she moved to the U.S. to continue her violin study with Dorothy DeLay at the Juilliard Pre-College. At the age of 11, she began her musical career after performing as a guest soloist at the New York Philharmonic's New Year's Concert, and she made her first recording at the age of 14, playing with the St. Paul Chamber Orchestra. Also at 14, she amazed the world with her performance while performing Leonard Bernstein's *Serenade* with the Boston Symphony Orchestra conducted by Bernstein himself: the E-string of her violin broke twice in the middle of her performance, but Midori never lost her composure and swapped her violin twice. The episode happened 25 years ago and is now legendary. She has performed throughout the world and made numerous recordings, the most recent of which is *The Essential Midori*.

In addition to her career as a performer, Midori is the chair of the strings department at the University of Southern California Thornton School of Music, is the founder of four community engagement programs, and was named a Messenger of Peace by U.N. Secretary-General Ban Ki-moon.

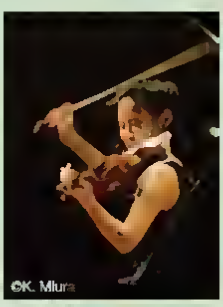
www.gotomidori.com
Midori & Friends: www.midoriandfriends.org
Partners in Performance: www.pipmusic.org

MIDORI AT CARNEGIE HALL

March 23 at 7:30 pm
Midori, Violin • Charles Abramovic, Piano
Zankel Hall at Carnegie Hall

April 5 at 8 pm
Midori, Violin • Nobuko Imai, Viola
Antoine Lederlin, Cello • Jonathan Biss, Piano
Stern Auditorium / Perelman Stage at Carnegie Hall

Ticket information: www.carnegiehall.org/JapanNYC/jp


©K. Miura

Drink

The One of a Kind Drink From Japan: Hebess Cool

When it comes to local delicacies, Japan takes the cake. Every corner of the country seems to have something special to offer. Today many of these specialty products are available to us in the U.S. One such product that landed in our stores late last year is **Hebess Cool**, a special blend of potato-based shochu and Hebess liquor, a liquor made from the Hebess citrus fruit. While Hebess is an indigenous fruit from Miyazaki prefecture, the prefecture is also one of the meccas of potato shochu. The idea was a Kyoya Distiller & Brewer original. They managed to create something completely unique by combining two of their prefecture's specialties.

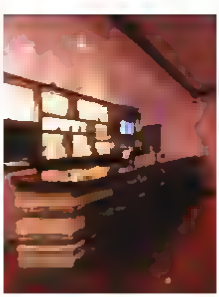
The Hebess fruit is a round green citrus fruit resembling a lime, it is very sour and rarely eaten raw, but it is prized for its refreshing taste and aroma and is often used in small amounts to flavor foods. Kyoya's Hebess Cool is an all-natural product that uses only the best hand-selected Hebess fruits which are infused whole in potato shochu, then blended with more potato shochu for balance. The final product is a one of a kind beverage, which combines the rounded, full-bodied flavor of the potato shochu and the refreshing Hebess fruit. Hebess Cool won the Gold Medal at 2007 Mondo Selection. The drink has been popular amongst young women because of its easiness to drink, and Hebess is rich with vitamin C that can give a little boost to one's health and beauty.

Hebess Cool is versatile in that there are so many ways to enjoy one bottle. You can serve it with crushed ice or half frozen as an aperitif, mix it with juices like cranberry or pineapple for a tropical cocktail, or even make a Cool Shooter with Hebess Cool over raw oysters in a chilled shot glass for an exotic twist. As for pairing, the citrus flavor and the potato shochu aftertaste goes especially well with white fish sushi and sashimi, sashimi salad, grilled mackerel, or shell fish like lobster, crab, and shrimp, as well as green tea and various herb flavors. So whether it's a sit down dinner or cocktail party, wow your crowd by being the first to serve it at your next gathering.

Info. Kyoya Distiller & Brewer Co., Ltd., www.kyo-ya.com
Distributed by JFC International

Entertainment

Taking a Bite Out of the Big Apple Karaoke Scene



Karaoke-crazy NYC has been blessed with another singing spot, this one a bit different from the rest. When you enter **Big Apple Karaoke**, what you see before you is not the traditional reservation counter but a trendy bar. According to CFO Takuya Kida of Karaoke Champ, the company that owns Big Apple as well as its sister locations Shout in Astoria, One 7 in Chelsea and Top Tunes on the first floor of Big Apple, this design intentionally keeps it casual. "People might come on their own for a drink, but hearing the music could make them want to sing. Or if they hear things up in the karaoke box, they can cool down at the bar."

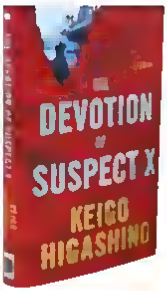
An amazing feature shared by all of Karaoke Champ's venues is its proprietary iPad Karaoke Controller, the world's first. With this, you can now enter your request easily via the touch pad. Big Apple offers 20,000 English songs and 70,000 Japanese songs as well as 13 other languages, the only karaoke joint in midtown to have such a wide selection. The 12 rooms of various sizes can accommodate anywhere from 1 to 15 people.

The grand opening was on January 22 and several specials are being offered until February 28. For Chopsticks NY readers only, they are extending the following special until the end of March. A private room plus all you can drink is available for $20 per person for 2 hours and $30 for 3 hours. Make sure to check out these hot deals, and have fun singing your heart out in what Kida describes as "Japan-born entertainment that everyone can enjoy."

Big Apple Karaoke
303-305 E. 53rd St. (bet. 1st & 2nd Aves.), 2nd Fl., New York, NY 10022
TEL. 212-486-0055 / www.bigapplekaraoke.net

Book

A Tale of Twisted Devotion Hits U.S. Shelves



From Japan's celebrated author Keigo Higashino comes his most popular and critically acclaimed work to date, The Devotion of Suspect X. The novel has sold over two million copies, won Japan's prestigious Naoki Prize and was made into a Japanese feature film that topped box office charts in 2008. It is the first novel-length installment in Higashino's wildly popular Detective Galileo Series, which has spawned a popular Japanese television drama.

Higashino burst onto Japan's literary scene in 1985 when "Hokago" (After School), a novel he had written while working as an engineer, won the Edogawa Ranpo Prize for best mystery. Following the success of Hokago, Higashino devoted himself to writing full-time. Since then he has become one of Japan's preeminent crime novelists, as well known as Stephen King or James Patterson are in the west, publishing numerous novels, short stories and essays.

In the Devotion of Suspect X, the fate of a mother and daughter hang in the balance, as two former college peers are pitted against each other in a battle of wits. Physics professor and super sleuth Yukawa, "Detective Galileo" assists the police department in their investigation, while Ishitani "The Buddha", a math prodigy turned schoolteacher aids single mother Yasuko in an ingenious cover-up of her ex-husbands murder. This sets the stage for the drama that unfolds in this masterpiece of crime fiction. Skillfully plotted and full of twists and turns, The Devotion of Suspect X will keep you on the edge of your seat, and the ending is sure to surprise even the most seasoned mystery fans. Further, it transcends the mystery genre and rises to the level of great literature by presenting compelling characters in extraordinary circumstances who capture the sympathies of readers by exhibiting universal human traits of guilt, loneliness, friendship, love, and of course, devotion.

The Devotion of Suspect X is the third novel by Keigo Higashino to be published in English, preceded by Naoko (2004) and Malice (2009). It was translated from the Japanese by Alexander O. Smith and published by Minotaur Books.

From Japan

Movie and Merchandise Bring New Life to Favorite Anime Franchise

Space Battleship Yamato is a Japanese science fiction manga and anime featuring this eponymous space craft, which was extremely popular in the 70s and 80s. The series, which highlights themes of brave sacrifice, noble enemies, and respect for heroes lost in the line of duty, attracted a lot of followers and created huge fandom just like Trekkies in the U.S. Last December, a live action film version was made for the first time and released in Japan, and it went on to become a tremendous hit. In conjunction with the movie's success, an extensive line of corresponding goods has been selling just as well.

The item that thrills serious Yamato fans is the Space Battleship Yamato plastic model. It is a huge 1/350 scale model with extreme attention to detail, from the wall meter to the motorized main gun, "Hadouhou" wave cannon. Physical design as well as the sound and light are meticulously reproduced, enabling fans to recreate the movie's amazing moments.

Another cool item is the Leiji meter watch, an LED wristwatch designed by legendary series creator Leiji Matsumoto. Developed in collaboration with the design watch manufacturer Seahope, two colors are available, gunmetal color reproducing the "soldier's gun" and silver color replicating the "machine body," both of which are essential collector's items.

One of the more wacky Space Battleship Yamato items is underwear emblazoned with large kanji (Chinese characters) reading "Hadouhou." It comes in different versions for each character, and other sartorial offerings are jackets, t-shirts and caps. Finally, there is a 22-song original soundtrack album that brings back memories of the movie's poignant scenes, which has been described as "addictively listenable."

©Tohokushinsha

The film and these goods have yet to reach our shores, but a bit of investigation online can provide you with a peek at what you can look forward to when they do!

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Organization to Promote Japanese Restaurants Abroad

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Aomori Prefecture
Ishikawa Prefecture
Shizuoka Prefecture
Tottori Prefecture
Japan Sake and Shochu Maker Association
JETRO Japan External Trade Organization
MAFF Ministry of Agriculture Forestry and Fisheries
METI Ministry of Economy, Trade and Industry
MUFG Mitsubishi UFJ Research and Consulting

LET'S SLURP!

— Soba, Udon, Ramen

Though gohan (steamed rice) is the Japanese staple diet, people equally love noodles. They have developed their own noodle culture that is diverse, profound and unique. For example, slurping might be considered ill-mannered in most cultures, but when it comes to noodles in Japan, it is perfectly okay, rather it is encouraged. In this issue, we feature the three most popular kinds of noodles enjoyed in Japan every day.

Soba: Buckwheat noodles that have been enjoyed for centuries.

(Featured restaurants)

cocoron, Soba Totto, Sobakoh

Udon: Wheat noodles served in a variety of styles

(Featured restaurants)

ennju, Hakubai Japanese Restaurant, Restaurant SEO, Umi no ie, West Udon Izakaya

Ramen: Modern creation derived from Chinese noodle.

(Featured restaurants)

1 or 8, East Noodle, Hidechan Ramen, Higo Batten Ramen, Ippudo, Izakaya Riki, Kambi Ramen, Naruto Ramen, Noodle Café Zen, Ramen Kuboya, Ramen Setagaya, Ramen Takumi, Restaurant TOKYO, Sanshiro Ramen, Terakawa Ramen, Totto Ramen

SOBA: These buckwheat noodles, loved by Japanese for centuries are more sophisticated than you might guess.

Soba is a thin, straight noodle made from buckwheat. Though Japanese people have eaten buckwheat dishes for a long time, they first consumed buckwheat in noodle form during the Edo period (1603–1868). soba noodles soon spread nationwide. Compared to udon and ramen, soba noodles have a darker color and a unique aroma and flavor. Soba does not have as strong a "koshi" (resistance when you bite into it) as udon and ramen, but many people enjoy its feel on the tongue.

Soba noodles are the most nutritious among the three noodles featured in this issue. They are lower in calories, have more fiber, and are a great source of rutin, which has strong antioxidant properties. Soba noodles are often served either with thick dipping sauce or in soup. Unlike ramen, these dipping sauces and soups are mainly made from seafood-based dashi broth, soy sauce, and mirin, so you find neither a miso flavor nor tonkotsu (pork-bone broth) in soba sauce and soup. There are, however, many varieties of soba, depending on how the soba flour is milled and how it is made into noodles.

Types of Soba Based on Milling Style

The unique aromas and flavors of different types of soba noodles depend on the grains used to make them as well as the way these grains are prepared. Here are the names of soba noodles based on the milling style.

Sarashina: Made from refined soba flour, which usually contains only the center of the grain, excluding the husk and pellicle. It has a lighter color and a relatively subtle soba flavor. People enjoy this type of soba because of its elegant and refreshing flavor.

Inaka: Made from whole-grain soba flour, this type has a fuller soba flavor. The color is darker, and sometimes you can see black specks in the noodles from the grains' husks.

Namiko: Made from soba flour which excludes the husk. It is in between sarashina and inaka flours.

Types of Soba Based on the Ratio of Soba Flour to Other Ingredients

Because a noodle made purely of soba flour can fall apart easily, most soba noodles contain a tsunagi (binding) ingredient, usually wheat flour. Under Japanese Agricultural Standards, soba noodles must contain at least 30% soba flour. The following types of soba noodles boast high percentages of soba flour.

Nihachi: 80% soba flour and 20% wheat.

Sotoai: The ratio of soba to wheat is 10 to 2.

Juwari or towari: 100% soba flour.

In addition to wheat flour, yamaimo (Japanese yam) and seaweed are also used as tsunagi to create a smooth texture.

Popular Soba Dishes

Zaru or **seiro soba:** Dipping-style, cold soba noodles served on a zaru (basket tray) and topped with shredded nori.

Mori soba: Dipping style, cold soba noodles served on a plate or zaru.

Hiyashi soba: Chilled soba served on a plate or bowl with various toppings and sauce on top.

Hot soba served in soup changes its name depending on the toppings. The simplest one is called **kake soba**, either without toppings or with scallions. **Kitsune soba** is topped with seasoned aburaage (deep-fried tofu). **Tanuki soba** is topped with tempura batter crumbles. **Tororo** or **yamakake soba** is topped with grated yamaimo. **Tsukimi soba** is topped with raw egg (see photo on the upper left corner). **Tempura soba** is topped with assorted tempura, and **kamo nanban** is topped with duck and scallions.

Curry nanban soba uses curry-flavored, thickened soup.

Tempura soba can be served hot or cold. **Cha soba** has green tea powder kneaded into its noodles and can be served hot or cold as well.

Common yakumi (condiments) for soba are grated ginger, chopped scallions, grated daikon radish, and wasabi. People also usually sprinkle ichimi togarashi (red pepper powder) or shichimi togarashi (seven blended spices) to spice up hot soba.

If you order dipping-style soba noodles in a soba restaurant, don't forget to try soba-yu at the end of the meal. Soba-yu is the water used to boil soba noodles and contains lots of soba flavor and nutrients. Usually, people mix soba-yu into the left-over dipping sauce and drink it like a soup.

WORDS FROM A SOBA AFICIONADO

I like soba over ramen and udon because of its unique, earthy flavor. For this reason, I prefer inaka soba to sarashina soba because it has a fuller soba flavor. A higher content of soba flour produces more soba flavor, so theoretically, juwari soba would be the best for my taste, however, many of the juwari soba noodles do not have the texture that I expect. Generally, nihachi soba produces lesser resistance when you bite. So, inaka style, nihachi soba is the one I regularly order. Also, I love the rough feeling on my tongue, so noodles using coarsely ground soba flour are ideal.

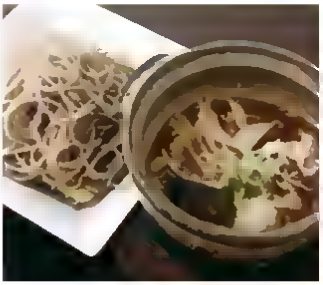
As for serving style, I like cold zaru soba. I dip soba into the sauce just a little bit and slurp it right away. My favorite dipping sauce is one that has a well-blended sweetness and smoky soy sauce flavor and a body and mild flavor that harmonize in the mouth, like an aged Bordeaux.

Also, since I love the aroma and flavor of soba so much, I don't mix soba-yu into the leftover dipping sauce, but rather I drink it by itself. Feeling soba-yu permeating into the body is blissful and is the perfect way to finish eating soba.

cocoron

SOBA

"A SOBA A DAY, AND 'HEALTH' MAKE WAY" SAYS NEW SOBA HOUSE SLOGAN



Stamina Soba $8.80

RESTAURANT DATA

61 Delancy St
(bet. Allen & Eldridge Sts.)
New York, NY 10002
TEL 212-925-5220
www.cocoron-soba.com
Table: 6 seats
Counter: 8 seats
Lunch: Tue-Sun 12 pm-3 pm, Dinner: Mon-Sun 6 pm-11 pm

FEATURES

Stamina soba is a dipping style noodle dish, with the noodles served on a plate and the soup in a piping hot earthenware pot packed full of toppings like sliced pork, minced pork, chicken meatballs, burdock roots and shiitake mushrooms. Dip the noodles in the soup for 5 or 6 seconds and then eat for a unique dining sensation.

Soba Totto

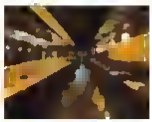
SOBA

STYLISH AND AUTHENTIC JAPANESE RESTAURANT WITH A FOCUS ON SOBA

Dassai 23 Kamo Seiro $20

RESTAURANT DATA

211 E. 43rd St
(bet. 2nd & 3rd Aves.)
New York, NY 10017
TEL. 212-557-0200
www.sobatotto.com
Table: 110 seats
Counter: 12 seats
Mon-Fri: 11:45 pm-2:30 pm, 5:11 pm, Sat: 6-11 pm
Sun: 5:30-11:30 pm



FEATURES

This is a luxurious dipping style soba dish with roast duck in a premium bonito based broth. Dassai 23 sake lees are mixed into the soba dough giving the noodles a sweet aroma. The roast duck is tender, juicy and flavorful. The noodles dipped in the broth create a delicious combination of the sake, roast duck, and bonito flavors.

Sobakoh

SOBA

HANDMADE PREMIUM SOBA, SERVED IN MANY VARIATIONS

Sobakoh Vegetarian Set $13 (lunch) $15 (dinner)

RESTAURANT DATA

309 E. 5th St.
(bet. 1st & 2nd Aves.)
New York, NY 10003
TEL 212-254-2244
www.compasscompass.com/sobakoh
Table: 24 seats
Mon-Sun 12pm-3pm
5:30pm-10:45pm

FEATURES

Handmade soba noodles come in a rich and flavorful vegetarian soybean broth that even non-vegetarians will enjoy. You can choose from 4 toppings: Tenuki (crumbled tempura batter), Tororo (grated sticky yam), Natto (sticky soy beans) or Iwanori (dried laver nori). The set comes with 3 wholesome side dishes, 12 grain rice, soba tofu, and kinpira.

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*Somen and Udon noodle are available seasonally

1-877-722-5769
http://www.kamadafoods.com/

UDON: With a variety of thicknesses and textures, these simple wheat noodles give you an array of options to enjoy.

Japanese people have enjoyed udon just as long and as much as they have loved soba. The white, straight udon noodle is made of wheat and has a plainer taste than that of soba or ramen. But udon's thickness varies from vermicelli-thin to half an inch thick, and the shape of the noodle can be round, square or flat. These variations in thickness and shape make udon special. The thicker noodles, like those in Sanuki-style udon, tend to have strong koshi (resistance when you bite into them), and thinner ones, like somen and hiyamugi, do not. Udon's surface is really smooth and perfect for slurping.

There are also several different serving styles. Udon noodles are served either with dipping sauce, in soup, with soup or sauce poured on top, or boiled with toppings. Dipping sauces and soups are mainly made from seafood-based dashi broth, soy sauce and mirin, and, unlike ramen, udon is rarely served with a chicken- or pork-based soup. The variety of noodle types and serving styles, however, creates a huge number of possible combinations — enough to make udon worth exploring.

Types of Udon

Sanuki udon: Very thick and stiff type from the Sanuki region (now known as Kagawa prefecture). The region is known for producing the high-quality wheat that is best for udon noodles, and the name of Sanuki is now synonymous with tasty udon noodles. This is the most popular type of udon and is enjoyed nationwide. Sanuki udon has the unique contrast of a strong koshi and an extremely smooth surface. It goes well with any type of sauce or soup.

Inaniwa udon: Medium-thin, flat noodles from Akita prefecture. Thin noodles generally lack koshi, but Inaniwa udon has a certain koshi, which gives it a unique and elegant appeal.

Somen: Vermicelli-like, thin noodle. Unlike most other wheat noodles that are rolled out and cut, somen noodles are pulled to make them thin. Usually served chilled, these noodles are sometimes called nyumen when served hot.

Hiyamugi: Thin but a little thicker than somen.

Kishimen: Thick and flat type from the Nagoya area.

Hoto: Very thick type from Yamanashi prefecture. Often boiled with vegetables in a hearty miso soup.

Kanto vs. Kansai: Regional Soup Differences

People in Kanto (the eastern region of Japan surrounding Tokyo) tend to prefer a darker and sharper soup that has a distinctive soy sauce flavor. People in Kansai (the western region surrounding Osaka and Kyoto), however, prefer a lighter and milder soup that uses an elegant dashi broth.

Popular Udon Dishes

Serving styles of udon are similar to those of soba, but because of the variety of thicknesses and shapes of udon, there is more variation.

Zaru udon: Dipping-style cold udon noodles served on a zaru (basket tray) and topped with shredded nori. The dipping sauce can be hot or cold.

Hiyashi udon: Chilled udon served on a plate or bowl with various toppings and sauces on top.

Bukkake udon. Served with a thin sauce and various toppings. The sauce can be hot or cold.

Kametama udon: Hot noodles served with a raw egg and a little sauce. The raw egg turns thick and creamy as it mixes with the hot udon. like an udon version of pasta carbonara.

Kamaage udon: Hot udon served with hot dipping sauce.

Nikomi udon or **nabeyaki udon:** Thick udon cooked with various toppings, served in an individual nabe (hot pot).

Yaki udon: Pan-fried udon with vegetables and meat.

Like soba, hot udon served in soup changes its name depending on the toppings. The simplest one is called **kake udon** and has either no toppings or just scallions. **Kitsune udon** is topped with seasoned aburaage (deep-fried tofu), **tanuki udon** is topped with tempura batter crumbles, **tempura udon** is topped with assorted tempura, **tsukimi udon** is topped with raw egg, and **kamo nanban** is topped with duck and scallions. **Curry udon** uses curry-flavored thickened soup.

Yakumi (condiments) for udon are similar to those for soba. grated ginger, chopped scallions, and grated daikon radish are common. Ichimi togarashi (red pepper powder) and shichimi togarashi (seven blended spices) are added for extra flavor.

WORDS FROM AN UDON AFICIONADO

My love of udon noodles started when I was just a small child, and even now I eat udon three times a week. My favorite type is the dense Sanuki, which has a strong koshi and a certain chewiness when I bite it. The surface of the noodle should be as smooth as it is beautifully shiny. I have some favorite serving styles, but the best one is udon served in a golden, light soup topped with yuba (tofu skin).

Also, there is an udon dish that I eat every time I go back to Japan. It's family size nabe-style udon from a restaurant in Osaka. It's served with an abundance of vegetables, and the udon is cooked with toppings, but the thick Sanuki-style udon never loses its koshi. Sharing the hot pot udon is a custom of my family from my childhood.

ennju

UDON

NEW AND INNOVATIVE CREATIONS FROM THE CASUAL DINING EATERY

Pork Udon $9

RESTAURANT DATA

20 E. 17th St.
(bet 5th Ave. & Broadway)
New York, NY 10003
TEL: 646-336-7004
Table: 30 seats
Counter: 11 seats
Mon-Fri: 11:30 am-10 pm
Sat & Sun: 12 pm-8 pm

FEATURES

This dish features Sanuki udon, a thick and firm variety, with a unique combination of tonkotsu (pork bone) and seafood (konbu and bonito) base, topped with house-made roast pork, Chinese rapeseed greens, red ginger, sesame and scallions. This is a deliciously innovative dish that you won't find anywhere else.

Hakubai Japanese Restaurant

UDON

PREMIUM KAISEKI RESTAURANT OFFERS NABEYAKI UDON

Nabeyaki Udon $18

RESTAURANT DATA

66 Park Ave
(at 38th St.)
New York, NY 10016
TEL: 212-685-7111
www.kitano.com/520/Hakubai
Table: 44 seats
Counter: 5 seats
Mon-Sun: 11:45 am-2:30 pm, 6 pm-10 pm

FEATURES

Cooked and served in a piping hot earthenware pot, this is a heartwarming dish. The soup base, made from konbu, bonito, shiitake and sea cucumber, has a sophisticated and elegant flavor. Toppings include shrimp and smelt tempura, and unique accents such as yuzu. The noodles are of the Sanuki (thick and firm) variety.

Restaurant SEO

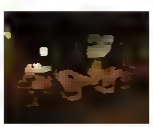
UDON

TRADITIONAL JAPANESE RESTAURANT OFFERS A RARE FIND: INANIWA UDON

Inaniwa Umeshiso Udon $13 (lunch) $14 (dinner)

RESTAURANT DATA

249 E. 49th St.
(bet. 3rd & 2nd Aves.)
New York, NY 10022
TEL: 212-355-7722
Table: 26 seats
Counter: 11 seats
Mon-Fri Lunch: 12-2:30 pm, Dinner: 5:30-10:30 pm
Sat: 12-10:30 pm
Sun: 5:30-10 pm



FEATURES

Rarely seen in New York, Inaniwa noodles, a traditional style of udon from Akita prefecture, are thin, firm, and similar in shape to linguine. Toppings such as ume (plum) and shiso (an aromatic, basil-like leaf), and the soup base made from konbu (seaweed), sea cucumber and shiitake, add bold and complex flavors.

Umi no ie

UDON

"GOTO STYLE" HOME COOKING AT A COZY IZAKAYA

Tender Pork Belly Curry Udon $12

RESTAURANT DATA

86 E. 3rd St.
(bet. 1st & 2nd Aves.)
New York, NY 10003
TEL: 646-654-1122
www.downtowmuminole.com
Table: 30 seats
Counter: 10 seats
Sun-Thu: 7 pm-1 am
Fri & Sat: 7 pm-2 am

FEATURES

This curry udon highlights Goto style thin noodles and soup featuring pork belly, flying fish, and bonito, which originate in Goto archipelago in Nagasaki Prefecture. Unlike most dark and thick curries, this one has a more subtle and sophisticated flavor. Toppings include thick chunks of simmered pork belly, snow peas, and scallions.

West Udon Izakaya

UDON

ORIGINAL NOODLES AND SOUPS STRAIGHT FROM JAPAN

RESTAURANT DATA

150 E. 46th St
(bet. 3rd & Lexington Aves.)
New York, NY 10017
TEL: 212-922-9677
Table: 54 seats
Counter: 9 seats
Mon-Fri: 11:30 am-11 pm
Sat: 12 pm-11 pm
Sun: 12 pm-10 pm

Shrimp & Vegetable Tempura Udon $7.50

FEATURES

With smooth, round noodles in a complex seafood broth, and generously topped with shrimp & vegetable tempura, as well as kamaboko fish cake, spinach and scallions, this is a rich and satisfying dish. Let the tempura soak up the soup before eating. The flavors and textures blend together, creating a deep and balanced taste.

A comprehensive list of 122 brands

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www.sake-guide.com

DISCOVER HEALTHY JAPANESE NOODLES SERVED WITH KIKKOMAN'S TSUYU!

Tsuyu is a sauce made by combining soy sauce, sugar and a broth made from ingredients such as bonito, konbu seaweed, and shiitake mushrooms. Sometimes mirin, salt, and other flavorings may be added. The sauce may be used straight, or diluted with water.

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SOMEN TSUYU

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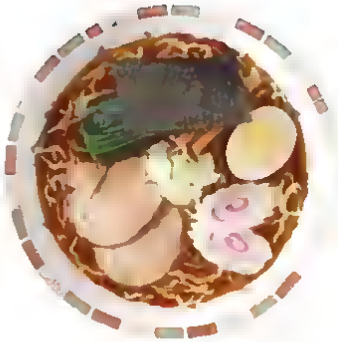


THE RISE AND EVOLUTION OF RAMEN

The ramen boom in New York seems unstoppable. Chopsticks NY's first ramen issue came out three years ago, and since then, new ramen houses have opened one after another and the ramen culture in New York keeps evolving.

Ramen is more popular than soba and udon noodles in this city, but in its native country, ramen is a relative newcomer. Japanese people started serving Chinese noodles about 100 years ago, and since then, these noodles have been shaped by the Japanese palate and traditions, evolving into the ramen we know today. There are countless regional differences in terms of types of noodles, soup flavors, and toppings, and new styles are being introduced all the time. The most recent hit is tsuke-men, which consists of thick ramen noodles served with a dipping sauce and an abundance of toppings.

Today in New York, lots of books and blogs about ramen are out there as well as ramen-tasting events, and people are getting more and more ramen savvy. Here, we examine the anatomy of ramen and offer some basic information to help you enjoy this noodle more.

Ramen Noodles: Different From Soba and Udon

Ramen noodles can be distinguished from soba and udon very easily, but the ingredients are almost the same as those used for udon except for the key addition of kansui, a type of mineral water containing sodium carbonate, potassium carbonate, and a small amount of phosphoric acid. Kansui plays an important role in making ramen noodles by producing koshi (the resistance when you bite into something). Ramen noodles are usually thinner than udon noodles, but they still have strong koshi thanks to kansui. Kansui also gives the noodles a yellowish color — this is why ramen noodles are the same color as egg noodles.

In addition to the thickness of the noodle, the shape of ramen is meticulously calculated to match the soup. Generally speaking, curly noodles are better than straight noodles for getting some soup with each bite. But the shape of the noodles is not the only factor to consider in relation to the balance of noodles and soup. The amount of water in the noodle also comes into play. A noodle with a lower water content holds soup better than one with a higher water content. Therefore, it is a general rule that the lower water content noodle goes well with lightly flavored soups and the higher one with richer soups. Ramen chefs play with this science and create their own recipes.

THREE ELEMENTS THAT DETERMINE RAMEN SOUP TASTE

Making ramen soup involves a painstaking process and a lot of creative choices for determining the taste. There are three key elements that ramen chefs have to consider, and the following simplified diagram exhibits how ramen soup flavor can be constructed.

1. KEY SEASONING FLAVOR

- SHIO (SALT)
- SHOYU (SOY SAUCE)
- MISO

2. BASE BROTH

This broth sets the base of the soup, and usually several ingredients are blended to produce a complex flavor. Each ingredient has a different type of umami (savoriness), and blending multiple types of umami helps to create a tastier flavor.

Pork. There are clear and cloudy types of pork-based broth, and the latter is known as tonkotsu (pork-bone broth). By boiling pork bone at high heat for many hours, the umami component in the bone marrow steeps into the soup, and the result is rich and thick tonkotsu soup. Usually tonkotsu-based broth is blended with a shio flavor to keep the white milky color and enjoy the body of the tonkotsu broth.

Chicken: Also comes in clear and cloudy types, like pork soup.

Seafood: Various seafood ingredients, such as bonito flakes, dried sardines, dried anchovies, konbu (kelp), and dried scallops, are used to make broth.

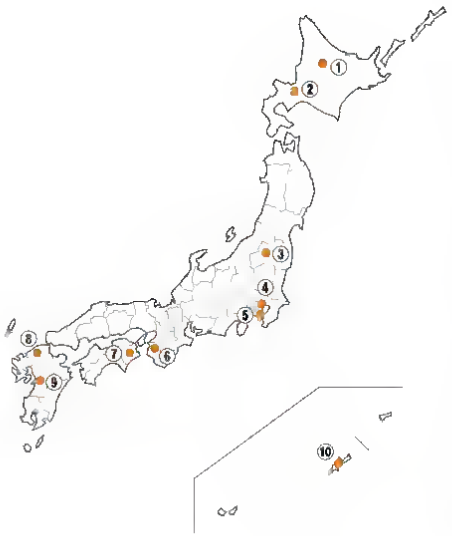
Others. Beef, vegetables, and mushrooms are also used to make broth.

3. OTHER ADDITIONAL COMPONENTS

The key flavor and base broth determine much of the flavor of ramen soup, but some additional ingredients can really change it drastically. For example, lard, pork shoulder fat or oil is added to produce extra richness. Milk, soymilk, and spices such as tobanjan (Chinese chili paste) and curry powder are also used.

REGIONAL DIFFERENCES

The diagram below shows the features of popular local ramen noodles.



1. Asahikawa: Its rich soup has a shoyu flavor with *tonkotsu* broth base. Noodles are medium thick and curly.

2. Sapporo: This area is famous for miso ramen. Noodles tend to be medium thin to medium thick, chewy and curly.

3. Kitakata: Flat, thick, and curly noodles are the distinctive features of this ramen. Its shoyu flavored soup has body.

4. Tokyo: The light, clear, shoyu-flavored soup makes the ramen stand out. Thin, curly noodles are customary in this city.

5. Yokohama: It is known as the birthplace of ramen. The traditional Yokohama ramen boasts a clear, shoyu-*tonkotsu* soup and extremely thick noodles.

6. Wakayama: The flavor of its thick soup is divided into simple tonkotsu and shoyu. Noodles are flat and straight.

7. Tokushima: The dark, shoyu-flavored *tonkotsu* soup makes the ramen of this region famous. Also, it is the only region to use raw eggs rather than boiled eggs. Noodles are straight.

8. Fukuoka (Hakata & Kita-Kyushu): This area is particularly famous for *tonkotsu* soup. Its milky, thick *tonkotsu* soup has shio and shoyu flavors. Noodles are thin and straight.

9. Kumamoto: With additional mayu (roasted garlic oil) flavor, Kumamoto style tonkotsu is a bit richer than that of Fukuoka. Fried garlic as a topping gives it a kick, too. They use medium thick, straight noodles.

10. Okinawa: Okinawa region has its own unique noodle culture. Soki soba is the popular ramen dish from this region, which has pork base soup and simmered pork belly on top.

COMMON TOPPINGS

The choice of toppings is also an important creative decision made by a ramen chef. Most restaurants offer:

Chashu: Roast or simmered pork. It is the most important topping for ramen, and each ramen house crafts its own flavor.
Memma: Seasoned bamboo shoots.
Boiled egg: The preferred egg topping in Japan is half a soft boiled egg marinated in a soy sauce-based sauce.
Narato: Fish cake with a swirling pattern in the middle.
Moyashi: Boiled or sautéed bean sprouts.
Nori: paper-thin, dried seaweed.
Scallians
Benishoga: Red, pickled ginger, usually shredded.
Kikurage: Cloud ear mushrooms that have a crispy texture.
Wakame: Seaweed.
Spinach
Corn
Batter

[Spices on the Side]
Raya: Spicy oil with a touch of sesame oil flavor. Usually rayu takes a liquid form, but about five years ago taberu rayu ("eating" rayu), containing chopped red peppers, onions, and garlic, was introduced and has continued to be popular.
Maya: Oil with roasted garlic flavor.
Sesame oil
Grated garlic

OTHER TYPES OF RAMEN DISHES

(Which Have Misleading Names)

Okinawa soba: Although it includes soba in its name, it is not a buckwheat noodle. This noodle from Okinawa prefecture is made from wheat and its noodle-making process is quite similar to that of ramen in the way it uses kansui. Served bukkake style, with thin soup poured over the noodles.

Yaki soba: Sautéed ramen noodles that do not contain buckwheat at all.

Sara udon: Fried, thin ramen noodles topped with a thick sauce and an abundance of sautéed vegetables, seafood, and meat. Udon noodles are never used for this regional dish of Nagasaki.

Chanpon: Another dish from Nagasaki. Assorted vegetables, seafood, and meat are first sautéed and then cooked in pork bone and chicken-based soup along with ramen noodles.

1 or 8

RAMEN

EXPERIENCE MIDNIGHT SPECIAL RAMEN FRI. & SAT. FROM 12AM- 2AM

Beef Miso Nikomi Ramen $10.80

RESTAURANT DATA

66 South 2nd St
(bet. Kent & Whythe Aves.)
Brooklyn, NY 11211
TEL: 718-384-2152
www.oneoreightbk.com
Table: 70 seats
Counter: 20 seats
Tue-Thu, Sun: 6 pm- 11 pm
Fri, Sat: Midnight-2am

FEATURES

Noodles Curly **Soup** Chicken and pork broth with miso and toubanjan (spicy bean paste) **Toppings** Soft boiled egg, butter, bamboo shoots, scallions, snow peas, beef tendon. **Highlights** The broth is so refreshing that you can drink the bowl clean. Shoyu, Asari Shio, and Lobster Miso flavors are available on a rotating, weekly basis.

East Noodle

RAMEN

HEALTHY AND DELICIOUS, HANDMADE FOODS WITH MANY KINDS OF SAKE

Beef Ramen $7.99

RESTAURANT DATA

119 2nd Ave. (at 7th St.)
New York, NY 10003
TEL: 212-982-4285
Table: 58 seats
Counter: 13 seats
Mon-Thu: 12 pm-11:30 pm
Fri: 12 pm-12:30 am
Sat: 10:30 am-12:30 am
Sun: 10:30 am-11:30 pm

FEATURES

Noodles Curly, Thin **Soup** 100% beef stewed for 24 hours **Toppings** Menma (bamboo shoots), half boiled egg, scallions, Asian green vegetables, and roast beef sliced and grilled to bring out a nutty flavor. **Highlights** Beef Ramen has a rich, yet mild flavor. Made with no MSG and no pork, it is healthy and will help prevent colds.

Hidechan Ramen

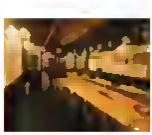
RAMEN

RICH TONKOTSU RAMEN WITH EXCITING SPICY AND CHARRED GARLIC FLAVORS

Tonkotsu Miso Ramen $12

RESTAURANT DATA

246 E. 52nd St., 2nd Fl.
(bet. 3rd & 2nd Aves.)
New York, NY 10022
TEL: 212-613-1000
Table: 34 seats
Counter: 11 seats
Mon-Wed: 11:30 am-11 pm
Thu & Fri: 11:30 am-4 am
Sat & Sun: 5:30 pm-11 pm



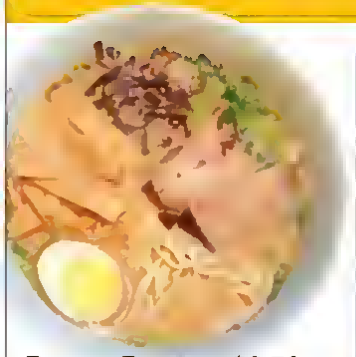
FEATURES

Noodles Thick, curly **Soup** Light but rich miso tonkotsu **Toppings** Onion, egg, scallions, corn, spinach, moyashi, roast pork. **Highlights** With a sweet and spicy flavor, this ramen is a healthy, energy boosting dish. You can customize your bowl with spicy rayu sauce or black charred garlic sauce. Noodle refills are available.

Higo Batten Ramen

RAMEN

FORT LEE RESTAURANT OFFERS AUTHENTIC KUMAMOTO STYLE RAMEN



Batten Ramen $8.50

RESTAURANT DATA

2024 Center Ave., Suite J & K
(bet. Main & Guntzer Sts.)
Fort Lee, NJ 07024
TEL: 201-461-5465
Table: 40 seats
Counter: 3 seats
Mon-Sun: 11:30 am-10 pm

FEATURES

Noodles Thin, straight, firm **Soup** Tonkotsu (pork bone) from four different parts of the pig are boiled with vegetables for 2 days. **Toppings** Egg, scallions, bamboo shoots, roast pork, kikurage mushrooms, sesame **Highlights** The pork flavor really comes out in this crafted broth. This Kumamoto style tonkotsu ramen is rich yet refreshing.

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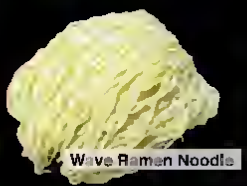
Champon Noodle


Wave Ramen Noodle

Straight Ramen Noodle

Crispy Noodle

Ippudo

RAMEN

LEGENDARY RESTAURANT ELEVATES RAMEN TO AN ART FORM

Ippudo Kasane Aji
$15 (Dinner only)

RESTAURANT DATA

65 4th Ave.
(bet. 9th & 10th Sts.)
TEL. 212 388 0068
www.ippudony.com
Table: 80 seats
Counter: 6 seats
Mon-Thu 11 am-3:30 pm, 5 pm-11:30 pm Fri & Sat 11 am-3:30 pm, 5 pm-12:30 am Sun 11 am-10:30 pm

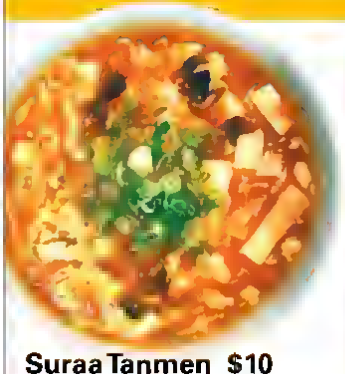
FEATURES

Noodles Thin, flat **Soup** Milky white chicken and pork broth **Toppings** Cabbage, scallions, kikurage mushrooms, roast pork, and the original "Kasanedame" a ball of chili paste with yuzu pepper. **Highlights** After you finish your noodles, try the "zousui" a bowl of rice which you mix into your remaining soup to finish off your meal.

Izakaya Riki

RAMEN

HOT, SOUR, HEARTY—THE ORIGINAL SOUP BOOSTS YOUR APPETITE



Suraa Tanmen $10

RESTAURANT DATA

141 E. 45th St.
(bet. 3rd & Lexington Aves.)
New York, NY 10017
TEL. 212-986-4109
Table: 58 seats
Counter: 10 seats
Lunch: Mon-Fri 11:30 am-2:30 pm
Dinner: Mon-Sat 6 pm-3 am, Sun 6 pm-1 am

FEATURES

Noodles Slightly curly **Soup** The original soup is inspired by Su Raa Tan (hot and sour soup) and tobanjan (Chinese chili paste) is added for perfection. **Toppings** Shredded pork, egg drop, bamboo shoots, scallions, tofu, and kikurage mushrooms **Highlights** The hearty broth with its slightly thick texture, and a touch of soumess are appetizing.

Kambi Ramen

RAMEN

TRY THE CRAZE THAT'S SWEEPING TOKYO: DIPPING STYLE RAMEN

Tokyo Tsukemen Spicy Miso $14.95

RESTAURANT DATA

351 E. 14th St.
(bet. 1st & 2nd Aves.)
New York, NY 10003
TEL. 212-228-1366
Table: 14 seats
High table: 12 seats
Counter: 8 seats
Mon-Sun 11:30 am-11 pm

FEATURES

Noodles Thick **Soup** Pork (cooked for 12 hours) miso and house-made fish powder to provide "umami". **Toppings** Roast pork, bamboo shoots, kikurage mushrooms, scallions, kimchi. **Highlights** The noodles, toppings, and soup are served separately. Add toppings to the soup as you like, dip the noodles in the soup, and enjoy.

Naruto Ramen

RAMEN

BRINGING AUTHENTIC NOODLES TO THE UPPER EAST SIDE AND BROOKLYN

Tan Tan Men $10

RESTAURANT DATA

[Manhattan location]
1596 3rd Ave.
(bet. 89th & 90th Sts.)
New York, NY 10128
TEL. 212-289-7803
Counter: 15 seats
Mon-Sun 12 pm-11 pm

[Brooklyn location]
276 5th Ave.
(bet. 1st St. & Garfield Pl.)
Brooklyn, NY 11215
TEL. 646-641-6729
Table: 20 seats
Counter: 15 seats
Mon-Fri 12 pm-10:30 pm
Sat & Sun 12 pm-11 pm

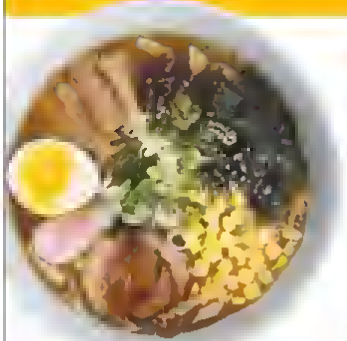
FEATURES

Noodles Wavy **Soup** Chicken and tonkotsu base with a miso blend tobanjan (Chinese chili paste) and nerigoma (sesame paste) **Toppings** Minced pork, bean sprouts, scallions, naruto (sliced fish cake with spiral design) **Highlights** The miso blend and nerigoma provide depth to the soup, while the tobanjan adds a spicy kick.

Noodle Café Zen

RAMEN

SERVING JAPANESE FOOD TO HUNGRY NEW YORKERS FOR 30 YEARS



Miso Ramen $8.50

RESTAURANT DATA

31 St. Marks Pl. (at Ave. A)
New York, NY 10003
Table: 55 seats
Counter: 7 seats
Sun & Mon: 12 pm-11:30 pm
Tue-Sat: 12 pm-1:30 am

FEATURES

Noodles Curly **Soup** Chicken and vegetable broth **Toppings** Wakame (seaweed), corn, naruto (fish cake), bamboo shoots, kikurage mushrooms, scallions, egg, homemade roast pork, etc. **Highlights** The chicken broth is lighter and more refreshing than the typical pork broth. Comes packed with plenty of toppings guaranteed to fill you up.

Ramen Kuboya

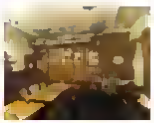
RAMEN

DRAWN FROM MANY INFLUENCES, ORIGINAL "NEW YORK STYLE" RAMEN

Kubo-chan Shio $11

RESTAURANT DATA

536 E. 5th St.
(bet. Avenues A & B)
New York, NY 10009
TEL: 212-777-7010
www.kuboyanyc.com
Table: 40 seats
Counter: 5 seats
Mon-Thu: 12 pm-11:30 pm
Fri & Sat: 11:30 am-1:30 am
Sun: 11:30 am-11:30 pm



FEATURES

Noodles Slightly thin and curly **Soup** Full flavored blend of seafood, chicken and pork **Toppings** Roast pork, bamboo shoots, boiled egg, scallions **Highlights** This light soup will make you want to drink the bowl clean, but will not leave you feeling heavy and greasy. For extra spice, try adding homemade rayu (chili oil).

Ramen Setagaya

RAMEN

JAPAN'S BELOVED RAMEN SPECIALTY SHOP IN THE EAST VILLAGE

Spicy Miso Ramen
$10.50 (lunch) $11 (dinner)

RESTAURANT DATA

34 St. Marks Pl.
(bet. 2nd & 3rd Aves.)
New York, NY 10003
TEL: 212-387-7959
Sun-Thu: 12 pm-11 pm
Fri & Sat: 12 pm-Midnight
Counter: 30 seats

FEATURES

Noodles Curly **Soup** Rich, flavorful chicken and pork broth flavored with "Gatsun Miso" **Toppings** BBQ pork, cabbage, bean sprouts, corn, bamboo shoots, egg **Highlights** The "Gatsun Miso" is made from mixing ground onion, ginger and garlic into miso and letting it age for one week. The result is a spicy and energizing miso ramen.

Ramen Takumi

RAMEN

DEDICATED TO THE MASTERY OF RAMEN, CHEFS HONE THEIR SKILLS

Miso Ramen
$10.50 (lunch) $11.50 (dinner)

RESTAURANT DATA

90 University Pl.
(bet. 11th & 12th Sts.)
New York, NY 10003
TEL: 212-229-2752
Table: 34 seats
Counter: 8 seats
Sun-Thu: 11:30 am-11:30 pm
Fri & Sat: 11:30 am-Midnight

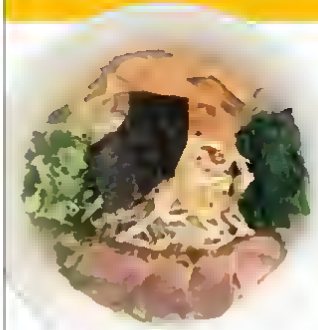
FEATURES

Noodles Straight, thin **Soup** Chicken, konbu (seaweed), anchovy, bonito, and more, **Toppings** Roast pork, bamboo shoots, scallions, cabbage, corn, nori **Highlights** Smooth Japanese miso and crunchy Korean miso are blended together to give this broth a perfect balance of flavor and texture. Also try their homemade Curry Ramen.

Restaurant TOKYO

RAMEN

FROM THE JAPANESE RESTAURANT WITH 40 YEARS OF HISTORY: RAMEN



Shio Butter Moyashi Ramen
$10.75 (lunch) $13.75 (dinner)

RESTAURANT DATA

342 Lexington Ave
(bet. 39th & 40th Sts.)
New York, NY 10016
TEL 212-697-8330
www.tokyorestaurant.net
Table 48 seats
Counter 10 seats
Lunch Mon-Fri 12-2:30 pm
Dinner Mon-Fri 5:30-10:15 pm, Sat & Sun 5:30-9:45 pm

FEATURES

Noodles Thin curly **Soup** Chicken soup with a house-made secret sauce **Toppings** Moyashi (bean sprouts), roast pork, nori, scallions **Highlights** With passion and precision that rivals specialty shops, TOKYO offers top quality ramen. Butter adds depth to the light and refreshing chicken broth for a well rounded flavor.

Sanshiro Ramen

RAMEN

LATE NIGHT RAMEN SPOT REFRESHES AFTER A NIGHT ON THE TOWN

Shio Ramen $9.50

RESTAURANT DATA

249 E. 49th St.
(bet. 2nd & 3rd Aves.)
New York, NY 10022
TEL 212-355-7722
Table 26 seats
Counter 11 seats
Mon-Fri 11 pm-4 am

FEATURES

Noodles Thin straight smooth **Soup** Chicken, pork, konbu (seaweed) and a secret ingredient **Toppings** Roast pork, bamboo shoots, boiled egg, scallions **Highlights** After hours Restaurant SEO turns into this secret ramen house. The Shio Ramen is light, refreshing and easy on the stomach. It's perfect after a long night of drinking.

Terakawa Ramen

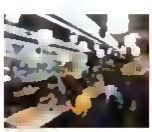
RAMEN

RICH TONKOTSU BROTH, PLENTY OF TOPPINGS, SATISFYING RAMEN

Kyushu Danji Ramen
$14

RESTAURANT DATA

16 Lexington Ave
(bet. 22nd & 23rd Sts.)
New York, NY 10010
TEL 212-777-2939
Table 30 seats
Counter 15 seats
Mon-Sun 11:30 am-11 pm



FEATURES

Noodles Straight **Soup** Rich and flavorful Kumamoto tonkotsu **Toppings** Egg, roast pork, kikurage mushrooms, bamboo shoots, scallions, bean sprouts, red ginger **Highlights** With a large volume of noodles packed with toppings and flavored with charred garlic sauce, this is a powerful and dynamic ramen.

Totto Ramen

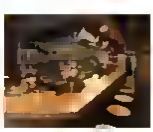
RAMEN

UNIQUE CLOUDY CHICKEN BROTH COMES TO MANHATTAN

Totto Spicy Ramen
$10.25

RESTAURANT DATA

366 W. 52nd St.
(bet. 8th & 9th Aves.)
New York, NY 10019
TEL 212-582-0052
www.tottoramen.com
Table 10 seats
Counter 10 seats
Mon-Fri 12 pm-Midnight
Sat & Sun 5 pm-11 pm



FEATURES

Noodles Handmade straight **Soup** Cloudy chicken broth with rayu (spicy oil) **Toppings** Scallions, beansprouts, roast pork, nori **Highlights** The broth is a delicious and healthy alternative to pork based ramen. The house made rayu, a sesame oil with garlic chili sauce, and spicy miso provides spice and flavor to warm you up.

MYOJO

I ♥ RAMEN

TO BECOME A RAMEN CHEF

Don't you want to serve ramen at your restaurant? I wish I could. ,but what about noodles, soup bases and toppings? Don't worry, leave it to us! Myojo USA, "the ramen professionals", and JFC, "the fine Japanese food specialists", will provide you with ideas and budgets, so you can offer your customers easy, convenient, and tasty ramen! The ramen boom is here. More and more restaurants have ramen on the menu. The next generation of the Japanese food boom is not sushi, teriyaki, and tempura, you guessed it ... Ramen!

Ramen is very easy to cook and profitable. Please feel free to ask JFC about all our products and prices.

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40 Varick Ave. Brooklyn, NY 11237
TEL: 718-456-8805 / www.jfc.com

Answer our monthly survey & receive Sucre Carré (Petit) (3)

Enter before March 17, 2011

Chopsticks NY® would like to get as much feedback from readers as possible. Please tell us what you think about Chopsticks NY® by answering the following questions.

PRIZE OF THE MONTH

3 Lucky survey participants will receive Chambre de Sucre's Gourmet artisanal sugar line, Sucre Carré (Petit) 25 square pieces ($18.95). Web Japan, Inc. (www.webjapan.com) is the company that imports the decorative sugars which are hand-made, not machine processed. There is a distinct difference when using high quality sugar. It includes three different flowers in yellow, purple and pink. Experience 270 years of handmade perfection produced by Japanese artisans who still use traditional methods to create sugar that enhances tea and coffee time.

Q1 Please tell us the title of the article that you find most interesting and why

Title _____

Why I liked it _____

_____

Q2 Please tell us which information in Chopsticks NY® you have found useful and actually took advantage of. (Please specify the name of the service you used)
(e.g. I went to Chopsticks Restaurant and ate the Special Ramen in their ad.)

_____

_____

_____

Please share your personal information with us.

Name _____

Age a. 24 & below b. 25-34 c. 35-44 d. 45-54 e. 55-64 f. 65 & over

Gender: a. Male b. Female

Occupation (optional) _____

Ethnic background (optional)

☐ Asian ☐ Japanese ☐ African American/Black
☐ Hispanic ☐ Multiracial ☐ Caucasian ☐ Other

Email address _____

Three Ways to Answer the Survey

❶ Go to www.chopsticksny.com/survey.php ❷ Fax to 212-431-9960
❸ Email to survey@chopsticksny.com

ADVERTISEMENT

A Seasonal Sake from a City Blessed with Water

Kirakuya's choice for this month is a fresh, seasonal sake from Aiyu Sake Brewery. Bottled straight from the tank, **Aiyu Shiboritate** Junmai elegantly harmonizes sweetness, acidity and umami elements. Here Kirakuya profiles the sake and the brewery as well as provides tips for enjoying it.

Sake Developed in a Riverside Area Making its Way in the World

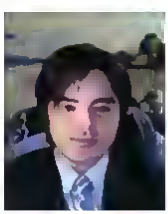
Itako-machi, the hometown of Aiyu Sake Brewery, faces the Hitachi Tonegawa River, and in the past it flourished as a post station for waterway transportation that came and went from Japan's Northeast region to Edo. Currently, it gives off a calm air as a riverside area with water and greenery. Aiyu Sake Brewery was established by founder, Tuneshichi in the early Edo Period. Composed of the Chinese characters for 'love" and "friendship,' its name has the meaning of "To love friends, care about each other, and establish profound relationships'.

Aiyu uses pure spring water from Oou Shrine, containing the perfect mix of minerals for sake brewing. While deeply rooted in Itako's lifestyles and history, Aiyu has produced sake with universal appeal. This brewery's Daiginjo and Tomoju have received overseas awards such as from Monde Selection, Wine Challenge and Joy of Sake, and they have also been recognized within Japan with awards from the National New Sake Appraisal Fair and the Kanshinetsu Alcoholic Beverage Fair. They have an excellent reputation both domestically and internationally.

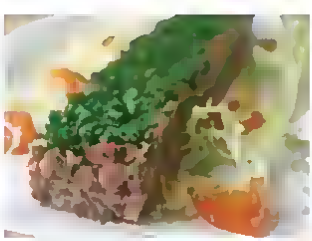
Aiyu Sake Brewery Co., Ltd.
Tsuji 205 Itako, Ibaraki Japan 311-2421
TEL +81-299-62-2234
www.aiyu-sake.jp / info@aiyu-sake.jp

How to appreciate Aiyu Shiboritate

By Keita Akaboshi, Sake Sommelier at Kirakuya



Because it has a fruity, fresh fragrance reminiscent of grapes, white peaches or apples, I would recommend drinking it in a white wine glass. It is like Bourgogne's Meursault. When you turn your glass around, the aroma concentrated inside it will glide up to your nose. Aiyu Shibontate is best enjoyed at the temperature range of 5 to 12°C. At home when you take it out of the refrigerator and pour it into a glass it is at 6°C, but if you drink it for about 10 minutes and leave it in the glass, it will go up to about 12°C. It is near this point when it is at its most delicious. At around 5°C, you will sense sweetness and it has a smooth taste. Along with the gradual increase in temperature, acidity, bitterness and sharpness begin to spread throughout your mouth, and it changes from a smooth sake to one with a rich taste. Aiyu Shibontate is especially optimal as a sake where you can see this transformation.



In terms of food pairings for Aiyu Shibontate, I highlight Kirakuya's *Washugyu Beef Tartar*. Its salt and pepper seasoning essentially draws out the meat's umami, and the dish does not use sauce but strives to match the beef's amino acids. Also, because Aiyu Shiboritate is a sake characterized by extreme sweetness and acidity, it displays compatibility with heavy seasoning. It goes quite well with food incorporating parmesan cheese (i.e. gratin), Caesar and other salads with cheese).

Kirakuya Sake Bar
2 W. 32nd St. 2nd Fl., New York, NY 10001
TEL: 212-695-7272 / www.kirakuya-nyc.com

Aiyu Shiboritate Junmai

SWEET — DRY

This unpasteurized Junmai sake will remind you of Pinot Grigio. A hint of sweetness unfolds in your mouth, followed by elegant acidity and bitterness.

Japanese Restaurant Guide

$35 Average price for a dinner entree and a drink (sake or wine)

Sushi Bar Available | Open for Lunch
M Tu W Day Close | Delivery
Th F Sa Su | Family Dining
Romantic Dining | Local Favorite
Vegetarian Friendly | Business Dinner

Coupon available at www.chopsticksny.com

Upper West

Akai Sushi Lounge — $18
507 Columbus Ave (bet. 84th & 85th St.)
212-362-6200

Bar Masa — $69
Time Warner Ctr. 10 Columbus Cir.
212-823-9800

Dan Japanese Restaurant — $20
Serving affordable Japanese dishes for $20 or less in the heart of Lincoln Sq. for over 30 years. The sushi chef Mr. Miyata and the dining chef Mr. Hara are both native Japanese and have been satisfying our patrons with delicious meals for over a decade.
2012 Broadway (at 69th St.)
212-877-5255

Gari — $80
370 Columbus Ave. (bet. 77th & 78th St.)
212-362-4810

Haru — $35
433 Amsterdam Ave (bet. 80th & 81st St.)
212-579-5655

Ichie Restaurant — $20
53 W. 100th St (Manhattan & Columbus Ave.)
212-665-4888

Kitaro — $18
510 Amsterdam Ave (bet. 84th & 85th St.)
212-787-9008

Kouzan — $25
495 Amsterdam Ave (at 83rd St.)
212-769-9050

Kuma Sushi — $30
105 W. 72nd St. (Columbus & Amsterdam Ave.)
212-580-6228

Mama Sushi — $25
237 Dyckman St (Broadway & Seaman Ave.)
212-544-0003

Mana Organic Cafe — $20
646 Amsterdam Ave (bet. 91st & 92nd St.)
212-787-1110

Masa — $400
Time Warner Ctr., 10 Columbus Cir.
212-823-9800

Matsu — $20
483 Columbus Ave. (bet. 83rd & 84th St.)
212-705-7922

Momoya Amsterdam — $25
427 Amsterdam Ave (bet. 80th & 81st St.)
212-580-0007

Next Door — $25
613 W. 187th St. (Pinehurst & Fort Washington)
212-543-2111

Ozu — $20
565 Amsterdam Ave. (bet. 87th & 88th St.)
212-787-8318

Planet Sushi — $25
380 Amsterdam Ave (at 78th St.)
212-712-2162

Saga Grill — $25
1256 Amsterdam Ave (bet. 122nd & 123rd St.)
212-662-2296

Saji-s — $20
256 W. 109th St (Broadway & Amsterdam Ave.)
212-749-1834

Suma Sushi — $25
364 Amsterdam Ave (bet. 105th & 107th St.)
212-280-5858

San-Chaa — $25
2707 Broadway (bet. 102nd & 104th St.)
212-749-5008

Sushi A-Go-Go — $20
1900 Broadway (bet. 63rd & 64th St.)
212-724-7340

Sushi Hana — $35
468 Amsterdam Ave (bet. 82nd & 83rd St.)
212-874-1076

Sushi Yu 2 — $25
827 W. 181st St (bet. Pinehurst & Cabrini)
212-781-9833

Tamaya — $35
4030 Broadway (bet. 169th & 170th St.)
212-568-0036

Tanzan — $32
265 Columbus Ave (bet. 73rd & 74th St.)
212-580-7300

Viae Sushi & Sake — $20
2353-55 Broadway (bet. 115th & 116th St.)
212-222-3588

Upper East

Aki Sushi — $30
1425 York Ave. (bet. 75th & 76th St.)
212-628-8585

Akita — $25
1771 1st Ave (bet. 91st & 92nd Ave.)
212-828-6608

Dongari — $54
309 E. 93rd St (bet. 1st & 2nd Ave.)
212-737-5656

East Japanese — $22
354 E. 86th St (bet. 1st & 2nd Ave.)
212-734-5270

Fuji Yama — $30
1468 1st Ave (bet. 76th & 77th St.)
212-249-2722

Geisha — $61
33 E. 61st St (bet. Park & Madison Ave.)
212-813-1113

Ginza — $20
800 Lexington Ave. (at 62nd St.)
212-888-7656

Haru — $30
1329 3rd Ave (at 70th St.)
212-452-1028

Haru Sake Bar — $38
1327 3rd Ave (at 70th St.)
212-452-2230

Ichiro — $30
1694 2nd Ave (bet. 87th & 88th St.)
212-369-6300

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Upper East **Ikenahana**
1010 Lexington Ave (bet. 72nd & 73rd St.) $25
212-737-6630

Upper East **Iron Sushi**
356 E 79th St (bet 1st & 2nd Ave.) $28
212 772 7900

Upper East **Isohama**
1666 3rd Ave (bet. 93rd & 94th St.) $35
212-828-0099

Upper East **Iwasaki Sushi**
1103 1st Ave (bet. 60th & 61st St.) $25
212-909-6329

Upper East **Kaa Sushi**
1290 1st Ave (bet. 67th & 68th St.) $25
212-330 2754

Upper East **Ko Sushi (2nd Ave)**
1320 2nd Ave (at 70th St.) $31
212-439-1678

Upper East **Ko Sushi (York Ave)**
1619 York Ave (bet. 85th & 86th St.) $31
212-772-9939

Upper East **Koito Sushi**
310 E 53rd St (bet. 1st & 2nd Ave.) $30
212-426-1218

Upper East **Konomi Sushi**
1517 2nd Ave (at 94th St.) $25
212-253-2710

Upper East **Kyoto Sushi**
1240 Lexington Ave (bet. 83rd & 84th St.) $30
212-288-5024

Upper East **Matsu**
411 E. 70th St. (bet. York & 1st Ave.) $30
212 744 5454

Upper East **Mr. Greger**
1572 2nd Ave (bet. 81st & 82nd St.) $33
212-980-1188

Upper East **Naruto Ramen**

Three signature NARUTO RAMEN is a soy broth based noodle soup topped with boiled eggs, various vegetables and thick slices of tender pork. Miso and curry flavored broth also available. Enjoy any ramen for $8.50 on Mondays, and GYOZA for $2.50 on Wednesdays
1596 3rd Ave. (bet. 93th & 90th St.) $10
212-289-7803

Upper East **Ooki Sushi**
1575 3rd Ave (bet. 89th & 90th St.) $35
212-828 3388

Upper East **Pake**
343 E 85th St (bet. 1st & 2nd Ave.) $30
212-249-0579

Upper East **Sasahuna**
401 E 73rd St (bet. 1st & York Ave.) $45
212 249-8583

Upper East **Shahu-Shahu 70**
314 E 70th St. (bet. 1st & 2nd Ave.) $37
212-861-5535

Upper East **Sushi Hosa**
1501 E 2nd Ave (at 76th St.) $30
212-327-0522

Upper East **Sushi of Gari**
402 E 78th St. (bet. 1st & York Ave.) $60
212-517-5340

Upper East **Sushi Saki**
1143 First Ave. (bet. 62nd & 63rd St.) $57
212 371-0238

Upper East **Sushi Suki**
1577 York Ave (bet. 83rd & 84th St.) $20
212-249-3796

Upper East **Tatani 72**
1400 2nd Ave (bet. 72nd & 73rd St.) $20
212-472-1700

Upper East **Tenzae**
956 2nd Ave (at 69th St.) $35
212-980-5900

Upper East **Teriyaki Boy**
1640 3rd Ave (bet. 91st & 92nd St.) $7
212 987 7150

Upper East **Tokubei 86**
314 E 86th St (bet. 1st & 2nd Ave.) $25
212-621-5334

Upper East **TORI SHIN**
1193 1st Ave (bet. 64th & 65th St.) $70
212-988-8400

Upper East **Totoya**
1144 1st Ave (at 63rd St.) $25
212-753-0422

Upper East **Tsuki Restaurant**
1410 1st Ave (bet. 74th & 75th St.) $25
212-517-6990

Upper East **Wajima**
134 E 61st St (bet. Lexington & Park Ave.) $40
212-813-9095

Upper East **Wasabi Lobby**
1584 2nd Ave (at 82nd St.) $30
212-988-8882

Upper East **YUKA Restaurant**
1557 2nd Ave (bet. 80th & 81st St.) $25
212 772 3075

Upper East **Yuka**
1531 York Ave (at 81st St.) $25
212 988-5100

Midtown West

Midtown West **Aki Sushi**
356 W 52nd St (bet. 8th & 9th Ave.) $30
212-262-2508

Midtown West **Aoki**
234 W 46th St (bet. Broadway & 8th Ave.) $30
212-956-2356

Midtown West **Bamboo 52**
344 W 52nd St (bet. 8th & 9th Ave.) $18
212-315-2777

Midtown West **Beehase**
47 W 56th St (bet. 5th & 6th Ave.) $30
212-581-0330

Midtown West **Bento Nouveau**

They offer high quality Japanese meal made fresh to go. With the motto "fast, cheap and delicious" they are here to provide ready-to-eat Japanese meals and snacks that are delicious and healthy for you. Sushi, bento box and noodles are available.
1407 Broadway (bet. 38th & 39th St.) $8
212-334-1405

Midtown West **Blue Ribbon Sushi**
308 W 58th St (bet. 8th & 9th Ave.) $21
212-397-0404

Midtown West **GO! GO! CURRY!**

The triple crown winner of Japanese curry contest is the one and the only curry specialty restaurant. They are known for long-lines of diners and now take advanced orders. Delivery is available in Midtown West and East for a limited time. Details on website.
273 W 38th St (bet. 7th & 8th Ave.) $8.5
212-730-5555 www.gogocurryusa.com

Midtown West **East 55**
253 W 55th St. (bet. Broadway & 8th Ave.) $20
212-581-2240

Midtown West **Go Sushi**
750 9th Ave (at 51st St.) $20
212-459-2268

Midtown West **Haru**
205 W 43rd St (bet. Broadway & 8th Ave.) $35
212-398-3810

Midtown West **Hayashi Ya**
857 9th Ave (bet. 55th & 56th St.) $14
212-258-2998

Midtown West **Inakaya**
820 8th Ave (at 49th St.) $45
212-384-2135

Midtown West **Iroha**
152 W 49th St (bet. 6th & 7th Ave.) $20
212-399-8045

Midtown West **Ise 56**
58 W 56th St (bet. 5th & 6th Ave.) $20
212-707-8702

Midtown West **Ishihama**
315 5th Ave (at 32nd St.) $25
212-695-0202

Midtown West **KATSUHAMA55**
43-45 W 55th St (bet. 5th & 6th Ave.) $18
212-541 7145

Midtown West **Kodama 45**
301 W 45th St (at 8th Ave.) $20
212-582-8005

Midtown West **Kai**
40 W 40th St (bet. 5th & 6th Ave.) $60
212-921-3330

Midtown West **Kyotofu**
705 8th Ave (bet. 48th & 49th St.) $25
212-974-6012

Midtown West **Menchanko-Tei**
43-45 W 55th St (bet. 5th & 6th Ave.) $18
212 247 1585

Midtown West **Menkui-Tei**
60 W 56th St (bet. 5th & 6th Ave.) $20
212 757-1642

Midtown West **Monster Sushi**
22 W 46th St (bet. 5th & 6th Ave.) $30
212 398-7707

Midtown West **Natsumi**
226 W 50th St (bet. Broadway & 8th Ave.) $30
212 259-2998

Midtown West **NOBU 57**
40 W 57th St. (bet. 5th & 6th Ave.) $100
212-757-3000

Midtown West **Ocha**
350 W 46th St (bet. 8th & 9th Ave.) $25
212-581 3138

Midtown West **Oyishi Sushi**
374 W 46th St (at 9th Ave.) $12
212-265-5606

Midtown West **Rio & You**
321 W 45th St (bet. 8th & 9th Ave.) $25
212-307-0717

Midtown West **Sake Bar Hagi**
152 W 49th St (bet. 6th & 7th Ave.) $30
212-764-8543

Midtown West **Sapporo**
152 W 49th St (bet. 6th & 7th Ave.) $13
212-869-8872

Midtown West **Shimizu**
319 W 51st St (bet. 8th & 9th Ave.) $50
212-581-1551

Midtown West **Soba Nippon**
19 W 52nd St (bet. 5th & 6th Ave.) $30
212-489-2525

Midtown West **Sugiyama**
251 W 55th St (bet. Broadway & 8th Ave.) $90
212-956-0670

Midtown West **Sushi Damo Dama**
330 W 58th St (bet. 8th & 9th Ave.) $60
212 707-8905

Midtown West **Sushi of Gari 46**
347 W 46th St (bet. 8th & 9th Ave) $80
212-957-0046

Midtown West **Sushi Zen**
108 W 44th St (bet. 6th & 7th Ave.) $70
212-302-0707

Midtown West **Sushidee**
123 W 45th St (bet. 6th & 7th Ave.) $45
212-398-2900

Midtown West **Sushiya**
25 W 56th St. (bet. 5th & 6th Ave.) $25
212 247 5756

Midtown West **Tachigui Sohaya**
732 7th Ave (bet. 48th & 49th St.) $8
212 265-8181

Midtown West **Teriyaki Boy**
825 9th Ave (bet. 57th & 58th St.) $7
212-307 7202

Midtown West **Totto Ramen**
366 W 52nd St (bet. 8th & 9th Ave.) $20
212-582-0052

Midtown West **Yakitori TOTTO**
251 W 55th St (bet. Broadway & 8th Ave.) $40
212 245-4555

Midtown West **Yoshinoya**
255 W 42nd St (bet. 7th & 8th Ave.) $7
212 703-9940

Midtown West **Yummy Sushi**
30 Rockefeller Plaza Concourse Level $7
212-459-2100

Midtown East

Midtown East **Aburiya Kinnosuke**
213 E. 45th St. (bet. 2nd & 3rd Ave.) $51
212-867-5454

Midtown East **Aquamarine**
713 2nd Ave (bet. 38th & 39th St.) $30
212 257 1880

Midtown East **Azusa**
3 E 44th St (bet. Madison & 5th Ave.) $25
212-681-0001

Midtown East **DONBURI-YA**
137 E 47th St (bet. 3rd & Lexington Ave.) $25
212-980-7306

Midtown East **E53 Teriyaki House**
220 E 53rd St (bet. 2nd & 3rd Ave.) $20
212-888-6075

Midtown East **Gya-Kaku**
805 3rd Ave. 2 Fl (at 50th St.) $40
212-702-6116

Midtown East **Hatsuhana**

Established in 1976 Hatsuhana is a longstanding New York Japanese restaurant. Conveniently located just 3 minutes from Rockefeller Center. It is perfect for business lunches. At dinnertime, try the Omakase at sushi-bar or prix fixe and entree starting at $23.
17 E 48th St (bet. 5th & Madison Aves) $50
212-355-3345 www.hatsuhana.com

Midtown East **Hakubai**
The Kitano Hotel 66 Park Ave (at 38th St.) $56
212-885-7111

Midtown East **Hara**
280 Park Ave (at 48th St.) $35
212-490-9660

Midtown East **Hatsuhana Park**
237 Park Ave (bet. 45th & 46th St.) $35
212-661-3400

Midtown East **Hide-Chan Ramen**
248 E 52nd St 2 Fl (bet. 2nd & 3rd Ave.) $20
212-813-1800

Midtown East **Ise 49**
151 E 49th St (bet. 3rd & Lexington Ave.) $25
212-319-5875

Midtown East **Izakaya Ariyoshi**
226 E 53rd St. (bet. 2nd & 3rd Ave.) $25
212-319-3940

Midtown East **Izakaya Riki**

Serving Midtown Manhattan for over 20 years, Izakaya Riki offers many varieties of Japanese Izakaya style food. The Filling lunch set ($15) is not to be missed. Open until 3 am from Mon-Fri. Riki opens its doors to hungry New Yorkers.

141 E 45th St (bet. Lexington & 3rd Aves.) $40
212-986-1109

Midtown East **KATSUHAMA47**
11 E 47th St (bet. Madison & 5th Ave.) $18
212-758-5909

Midtown East **Karuma Zushi**
7 E 47th St. 2 Fl (bet. Madison & 5th Ave.) $110
212-317-2802

Midtown East **MEGU Midtown**
845 UN Pl (bet. 47th & 48th st.) $125
212-964-7777

Midtown East **Meachanko-Tei**
131 E. 45th St (bet. 3rd & Lexington Ave.) $14
212-986-8405

Midtown East **MOCO**

Moco Moco Lounge is now open on the 2nd floor of Moco Mon to Sat from 7pm to 2pm. They now serve ramen noodles on both floors. Moco is open on Sun-Mon 5pm-11pm, Tue-Thu 5pm-1am and Fri & Sat 5pm-2am.

516A 3rd Ave (bet. 34th & 35th St.) $20
212-685-3663

Midtown East **Nada-Sushi**
135 E 50th St. (bet. 3rd & Lexington Ave.) $25
212-609-2537

Midtown East **Negiya**
9 E 37th St (bet. Madison & 5th Ave.) $15
212-696-2233

Midtown East **Nippon**
155 E 52nd St (bet. 3rd Ave. & Lexington) $19
212-758-0225

Midtown East **Omsh**
156 E 45th St (bet. 3rd & Lexington Ave.) $9
212-922-9788

Midtown East **Onya**
143 E 47th St (bet. 3rd & Lexington Ave.) $30
212-715-0450

Midtown East **RED & BLACK**
250 E 52nd St (bet. 2nd & 3rd Ave.) $30
212-826-4255

Midtown East **Restaurant SEO**
249 E. 49th St (bet. 2nd & 3rd Ave.) $40
212-355-7722

Midtown East **Ringo**
205 E 45th St (bet. 2nd & 3rd Ave.) $50
212-867-4200

Midtown East **Sakagura**

Largest sake bar in the world serving over 200 varieties of sake and seasonal daily specials. Homemade soba and lunch set of soba & rice bowl are popular. This amazing izakaya situated on the basement level is perfect for couples. Private parties available.

211 E 43rd St. B1F (bet. 2nd & 3rd Ave.) $50
212-953-7253 www.sakagura.com

Midtown East **Shiahashi**
7 E 44th St (bet. Madison & 5th Ave.) $35
212-813-1003

Midtown East **Shucha Bar Hatchan**

Conveniently located near Grand Central Station, it is an izakaya offering a wide selection of shochu and Japanese tapas. Enjoy drinks with yakitori and sushi served from the adjacent Yakitori East Restaurant. No cover charge. Discover your favorite shochu here.

210 E 44th St (bet. 2nd & 3rd Ave.) $30
212-687-5075

Midtown East **Soba TOTTO**
211 E 43rd St. 1 Fl (bet. 2nd & 3rd Ave.) $40
212-557-8200

Midtown East **Sushi Time**
921 2nd Ave (at 44th St.) $20
212-980-8983

Midtown East **SushiAnn**
38 E 51st St. (at Park Ave.) $50
212-751-1780

Midtown East **Sushiden**
19 E 49th St. (bet. Madison & 5th Ave.) $45
212-750-2700

Midtown East **Tokyo**
342 Lexington Ave (bet. 39th & 40th St.) $50
212-697-8330

Midtown East **Tsushima**
141 E 47th St (bet. 3rd &Lexington Ave.) $40
212-207-1938

Midtown East **West Udon Izakaya**
150 E 45th St (bet. 3rd & Lexington Ave.) $10
212-922-9677

Midtown East **Yakitori East**
210 E 44th St (bet. 2nd & 3rd Ave.) $20
212-687-5075

Midtown East **YAMA Restaurant**
38 E 49th St (bet. 1st & 2nd Ave.) $37
212-355-0370

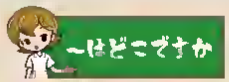
Korea Town

Korea Town **Ichi Umi Restaurant**
6 E. 32nd St (bet. Madison & 5th Ave.) $25
212-725-1333

Korea Town **Izakaya Moka**
10 W 32nd St 2 Fl (bet. 5th Ave. & Broadway) $20
212-736-0232

Korea Town **Kirakaya**
2 W. 32nd St (bet. 5th Ave. & Broadway) $25
212-695-7272

Korea Town **Toyama Sushi**
11 W 36th St (bet. 5th & 6th Ave.) $22
212-967-9541



"~WA DOKO DESU KA."

[meaning] Where is

[usage] A convenient phrase when asking directions. Put your destination in the beginning of the sentence. for example "Tokyo eki (Tokyo Station) wa doko desu ka" or "Toire (bathroom) wa doko desu ka."

QUALITY "TO-GO" AT BENTO NOUVEAU

BENTO NOUVEAU

173 B way (@Curtland St.)
212-437-8744
32 B way (@Morris St.)
212-747-0994

CATERING AVAILABLE!

$36 prix fixe for 2 (plus tax and additional person)

dieci

Japanese Kobe Beef Tapas / Sake & Wine Bar
228 E 10th St. (bet. 1st & 2nd Aves.)
212-387-9545 / www.dieciny.com

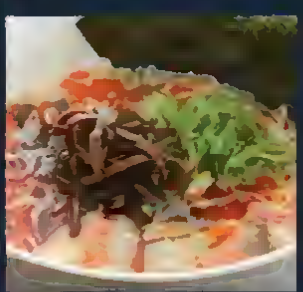
UNIQUE, CREATIVE, ORIGINAL SUSHI

Mention Chopsticks NY and receive $10 OFF any purchase of $50 or more

350 W 46th St (bet. 8th & 9th Aves.) 212-581-3198 www.ochasushi.com

7DAYS OPEN!

Traditional *Tonkotsu* pork based broth ramen since 1963!



Hakata Spicy Ramen

HIDE-CHAN RAMEN

248 E 52nd St 2nd Fl
(Bet. 2nd & 3rd Ave)
212-813-1800

LUNCH Mon - Fri
11:30am-2:30pm

DINNER Mon - Sun
5:30pm-11:00pm

Chelsea

Blue Ginger — $30
105 8th Ave (bet. 15th & 16th St.)
212-852-0911

Daioh Sushi — $20
300 W. 23rd St. (bet. 8th & 9th Ave.)
212-727-0588

ENNJU — $10
20 E. 17th St. (bet. 5th Ave. & Broadway)
646-336-7004

Iron Sushi — $29
440 3rd Ave. (bet. 30th & 31st St.)
212-447-5822

Izakaya Tan — $25
207 10th Ave. (bet. 22nd & 23rd St.)
212-627-7777

Matsuri — $30
369 W. 16th St. (at 9th Ave.)
212-243-6400

Momoya Chelsea — $40
185 7th Ave. (at 21st St.)
212-989-4468

Monster Sushi — $30
158 W. 23rd St. (bet. 6th & 7th Ave.)
212-620-5131

MORIMOTO — $90
88 10th Ave. (bet. 15th and 16th St.)
212-989-8883

Naka Naka — $50
458 W. 17th St. (bet. 9th & 10th Ave.)
212-929-4544

Tanaki Tavern — $50
Gansevoort Hotel, 18 9th Ave. (at 13th St.)
212-660-6766

Tahaya — $10
144 W. 19th St. (bet. 6th & 7th Ave.)
212-924-3335

Gramercy

15 EAST — $80
15 E. 15th St. (bet. Broadway & 5th Ave.)
212-647-0015

Aji Sushi — $25
518 3rd Ave. (bet. 34th & 35th St.)
212-696-2065

Choshi — $20
77 Irving Place (at 19th St.)
212-420-1419

Hamachi — $17
34 E. 20th St. (bet. Park Ave. & Broadway)
212-420-8608

Hana — $30
346 1st Ave. (at 20th St.)
212-598-0135

Hare — $35
220 Park Ave. S. (at 18th St.)
646-429-0065

JAPONAIS — $65
111 E. 18th St. (Irving Pl. & Park Ave. S.)
212-260-2020

Kaitan Sushi East — $15
365 3rd Ave. (bet. 26th & 27th St.)
212-683-2326

Kiku Sushi 3 — $25
121 E. 27th St. (bet. Lex. & Park Ave. S.)
212-213-9888

Mishima — $25
164 Lexington Ave. (bet. 30th & 31st St.)
212-532-3597

Momokawa — $45
157 E. 29th St. (bet. 3rd & Lexington Ave.)
212-684-7930

Sabari — $25
168 Lexington Ave. (bet. 30th & 31st St.)
212-481-7766

Sushi SAMBA — $35
245 Park Ave. South (bet. 19th & 20th St.)
212-475-9377

Sushi SEN-NIN — $40
30 E. 33rd St. (Park Ave. S. & Madison Ave.)
212-213-2208

Tarekmwa Raman — $12
16 Lexington Ave. (bet. 23rd & 22nd St.)
212-777-2098

YAMA Restaarant — $20
122 E. 17th St. (at Irving Pl.)
212-475-0963

West Village

aki an west 4 — $44
181 W. 4th St. (bet. 6th Ave. & Narrow St.)
212-553-5440

Blue Ribbon Sushi — $51
119 Sullivan St. (bet. Spring & Prince St.)
212-343-0404

Cho Cho San — $25

A neighborhood restaurant perfect for a get together with friends and family. They offer their inherited traditional home cooking including many organic and healthy dishes at affordable prices. Student discount available.
15 W. 6th St. (bet. 5th & 6th Ave.)
212 473-3333 www.chochosanrestaurant.com

Hakata Tanton — $25
61 Grove St. (bet. 7th Ave. & Bleecker St.)
212-242-9692

Maremi — $30
546 LaGuardia Pl. (bet. Bleecker & 3rd St.)
212-979-7055

Miyagi — $20
220 W. 13th St. (bet. 7th & Greenwich Ave.)
212-620-3830

Nagami — $35
179 Prince St. (bet. Thompson & Sullivan St.)
212-387-8290

Raman Takumi — $13
30 University Pl. (bet. 11th & 12th St.)
212-228-1489

Rockmeisha — $35
11 Barrow St. (bet. 4th & Bleecker St.)
212-675-7775

Soto — $45
357 Fifth Ave. (bet. 4th St. & Washington Pl.)
212-414-3088

Sushi Mamba — $18
255 Bleecker St. (bet. Leroy & Cornelia St.)
212-675-5085

Sushi Yawa — $30
25 W. 8th St. (bet. 5th & 6th Ave.)
212-253-3888

Tomoe Sushi — $30
172 Thompson St. (Houston & Bleecker St.)
212-777-3341

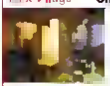
Ushiwakamaro — $80
136 W. Houston St. (Sullivan & MacDougal)
212-228-4161

YAMA on Carmine St — $37
38-40 Carmine St. (bet. Bedford & Bleecker St.)
212 989-5330

East Village

Ashiya — $15
167 1st Ave. (bet. 10th & 11th St.)
212 505-3348

BOND STREET — $75
6 Bond St. (bet. Lafayette & Broadway St.)
212-777-2500

Cha-An — $20

Serving a wide variety of tea from China, Japan and India as well as only nail sweets created by our pastry chef. The Daily Special Set for lunch or dinner goes well with wine or sake. Traditional tea ceremony in Soba-do (tatami tea room) is available by reservation only.
230 E. 9th St. 2Fl (bet. 2nd & 3rd Ave.)
212 228-1030 www.chaanteahouse.com

Chiyono — $15
326 E. 6th St. (bet. 1st & 2nd Ave.)
212-473-3964

Curry-Ya — $20

Your hunger will undoubtedly be satisfied at Curry-Ya Gourmet Japanese Curry boasts amazingly rich and complex flavors and its intimate interior and atmosphere makes anyone feel comfortable dining alone or with friends. Lunch Set available from noon to 4 pm
214 E. 10th St. (bet. 1st & 2nd Ave.)
866-602-8775 www.nycurry-ya.com

Dieci — $30
226 E. 10th St. (bet. 1st & 2nd Ave.)
212-387-9545

East Noodle — $16
119 2nd Ave. (at 7th St.)
212 982-4285

GO Rastaarent — $18
30 St. Marks Pl. (bet. 2nd & 3rd Ave.)
212-254-5510

Gyu-Kaka — $40
34 Cooper Sq. (bet. 4th St. and Astor Pl.)
212-475-2985

Hasaki — $35
210 E. 9th St. (2nd Ave. & Stuyvesant St.)
212-473-3327

IPPUDO NY — $20
65 4th Ave. (bet. 9th & 10th St.)
212-388-0056

Japonica — $40
100 University Pl. (at 12th St.)
212-243-7752

JEWEL BAKO — $45
239 E. 5th St. (bet. 2nd Ave. & Cooper Sq.)
212-979-1012

Kambi Ramen Haasa — $15
351 E. 14th St. (bet. 1st & 2nd Ave.)
212-228-1368

Kamai Dan — $25
146 Avenue A (bet. 11th & 12th St.)
212-777-2096

KASADELA — $30
647 E. 11th St. (bet. Ave. B & C)
212-777-1682

Kenka — $25
25 St. Marks Pl. (bet. 2nd & 3rd Ave.)
212-254-6363

Kyo Ya — $35
34 E. 7th St. (bet. Ave. A & 1st Ave.)
212-982-4140

Mays Placa Sashi — $10
121 2nd Ave. (bet. 7th & St. Marks Pl.)
212-533-5448

Mnnkar-Tai — $10
53 Cooper Sq. (bet. 7th St. & St. Marks Pl.)
212-228-4452

MINCA — $10
536 E. 5th St. (bet. Ave. A & B)
212-505-8001

Natori — $20
56 St. Marks Pl. (bet. 1st & 2nd Ave.)
212-533-7711

Noodle Cafe Zen — $12

In the heart of East Village Zen has been serving 12 kinds of ramen noodles as well as hearty udon and sushi since 1985. Don't miss out on their All Day 50% OFF discount on all sushi or sushi rolls for an order over $18 and the late night happy hour after 10pm
31 St. Marks Pl. (bet. 2nd & 3rd Ave.)
212 533-6855 www.zensushinyc.com

Nori — $20
129 2nd Ave. (bet. 7th and St. Marks Pl.)
212 777 4825

OH! Taisho — $25
3 St. Marks Pl. (bet. 2nd & 3rd Ave.)
212-473-1300

Otafuka — $6

A tiny yet delightful Otafuku specializes in popular Japanese comfort food. Takoyaki octopus dough and Okonomi yaki pancakes as well as Tonyaki and Da Tuku mochi cakes filled with red bean paste. Our chef will make you feel like you are in downtown Tokyo.
230 E. 9th St. (bet. 2nd & 3rd Ave.)
212-353-1503

Rm Rm Kan — $15

Have you ever seen the movie Tampopo, a Japanese cult movie about sizzling ramen noodle soup? Ra Rm Kan lets you experience the real Tokyo ramen without MSG. Don't forget our homemade gyoza too. They guarantee the most delightful experience!
214 E. 10th St. (bet. 1st & 2nd Ave.)
212 477 7030

Raman Kaboya — $15
538 E. 5th St. (bet. Avenue A & B)
212-777-7010

Raman Setagaya (St. — $13
34A St. Marks Pl. (bet. 2nd & 3rd Ave.)
212-387-7959

Robataya NY — $50
231 E. 9th St. (bet. 2nd & Stuyvesant St.)
212-979-9574

Saka Bar Dacibal — $40
240 E. 5th St. (bet. 2nd & 3rd Ave.)
212-979-2733

Saka Bar Satsko — $25
202 E. 7th St. (bet. Ave. B & C)
212-614-0533

Sapporo East — $17
154 1st Ave. (at 10th St.)
212-260-1330

What is the best way to enjoy meat?
Right off the grill you say?
Gyu-Kaku thought so too.

HAPPY HOUR SPECIALS

GYU-KAKU EAST VILLAGE

Mon–Sat 3–6PM Sun 3–5PM Mon–Thurs 9:30PM–Closing

APPETIZERS FROM $1

Crispy Seaweed
~~$2~~ → $1
+$1 Cream Cheese

Fried Shrimp Dumplings
~~$6~~ → $3

Tuna Volcano
~~$7~~ → $3.50

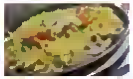
BBQ ITEMS FROM $3.50

Chuck Rib Steak
~~$7~~ → $3.50

NY Strip Steak
~~$10~~ → $5

Hanger Steak
~~$8~~ → $4

50% OFF ALCOHOL & MORE



Chicken Garlic Noodles
~~$10~~ → $5

Beef Sukiyaki Bibimbap
~~$10~~ → $5

Salmon Lettuce Bibimbap
~~$10~~ → $5

GYU-KAKU MID-TOWN

Everyday: 3PM–6PM Mon–Thurs: 9:30PM–Closing

$5 DRINKS & $3 BEER

Ginger Lemonade
~~$10~~ → $5

Draft Beer
~~$6~~ → $3

Hot Sake
~~$9~~ → $5

50% OFF BBQ ITEMS

Bone-In Kalbi
~~$12~~ → $6

Kobe Flap Steak
~~$24~~ → $12

Hanger Steak
~~$8~~ → $4

$5 FOOD ITEMS

Ahi Tuna Poke
~~$9~~ → $5

Yuzu Snapper Carpaccio
~~$9~~ → $5

Gyu-Kaku Salad
~~$7~~ → $5

FOR COMPLETE MENU, PLEASE VISIT: WWW.GYU-KAKU.COM

Gyu-Kaku Japanese BBQ

GYU-KAKU EAST VILLAGE
212-475-2989
34 Cooper Sq., NY 10003

GYU-KAKU MID-TOWN
212-702-8816
805 3rd Ave., 2nd Fl., NY 10022

WWW.GYU-KAKU.COM

Be friends with us on f for exclusive specials

East Village **Shabu-Tetsu**
218 E 10th St (bet 1st & 2nd Ave) $30
212-477-2572

East Village **Sobakoh**

Sobakoh offers 100% hand made soba noodles and their savory dipping sauce is prepared w/ thick bonito flakes —a true rarity. Combine one of soba noodle dishes with $11-$14.50 for lunch 4-Course Early Bird Special ($18.50) is served until 7pm
309 E 5th St (bet 1st & 2nd Ave) $15
212-254-2244 www.compassrestaurant.com/sobakoh

East Village **Sobeya**

Making soba by hand daily from high quality buckwheat flour imported from Japan. All natural ingredients make soba a healthy meal. Try Lunch Box $15 with soba or udon side dishes and dessert. Daily special appetizers and sake selection available for dinner
229 E 9th St (bet 2nd & 3rd Ave) $20
212-533-6966 www.sobaya-nyc.com

East Village **Soben East Village**
326 E 6th St (bet 1st & 2nd Ave) $12
212-979-1155

East Village **Soooe Restaurant**
29 E 13th St (bet University Pl & 5th Ave) $20
212-627-7150

East Village **Soshi Lounge**

Serving Japanese cuisine in a casual atmosphere at affordable prices. All Day Campaign offers 50% off on all sushi or sushi rolls for an order over $16. The menu also includes 12 ramens and tapas to satisfy your craving. Enjoy daily late night happy hour after 10pm
132 St. Marks Pl (at Ave. A) $12
212-598-1188 www.sushiloungenyc.com

East Village **Tokohochi East Village**
85 Ave. A (at 6th St) $25
212-505-6524

East Village **Teriyaki Boy**
216 E 10th St (bet 1st & 2nd Ave) $7
212-677-6058

East Village **Typhoon**
75 St. Marks Pl (bet. 1st & 2nd Ave.) $15
212-979-2780

East Village **Udon West**
11 St. Marks Pl (bet. 2nd & 3rd Ave.) $20

East Village **Ummoe**

Ummoe is a Japanese comfort food restaurant in East Village with over 50 kinds of sake and shochu. All authentic Japanese homestyle dishes are prepared by the owner/chef. Try Goto Udon (udon noodles from Goto Islands of Japan). Now serving shochu desserts.
86 E 3rd St (bet 1st & 2nd Ave) $20
646-654-1122 www.downtownumi.com

East Village **Village Yokocho**
8 Stuyvesant St 2Fl (bet 9th St & 3rd Ave) $20
212-598-9041

East Village **Yokioko West**
218 E 9th St (bet 2nd & Stuyvesant St) $25
212-979-9238

East Village **Yokitori Totsho**
5 St. Marks Pl (bet 2nd & 3rd Ave) $20
212-228-5086

East Village **Yoshi Soshi**
131 Ave A (bet St Marks Pl & 9th St) $25
212-420-5800

Lower Manhattan

Lower Mhn **Bento Nouveau**
173 Broadway (at Courtland St) $8
212-437-8744

Lower Mhn **Bento Nouveau**
32 Broadway (at Morris St) $8
212-747-0094

Lower Mhn **Cabe 63**
63 Clinton St (bet Rivington & Stanton St) $21
212-228-6751

Lower Mhn **EN Japanese Brasserie**
435 Hudson St (at Leroy St) $40
212-647-9196

Lower Mhn **Greenwich Grill**
428 Greenwich St (bet Laight & Vesty St.) $50
212-274-0428

Lower Mhn **Hiroko's Place**
75 Thompson St (bet Broome & Spring St) $15
212-625-1303

Lower Mhn **Ise Downtown**
56 Pine St (bet Pearl & William St) $30
212-785-1100

Lower Mhn **Kotjou**
21 South End Ave (at W Thames St) $25
212-786-5499

Lower Mhn **Matsugen**
241 Church St (at Leonard St) $44
212-925-0202

Lower Mhn **MEGU New York**
62 Thomas St (bet Church & W Broadway) $125
212-964-7777

Lower Mhn **Mottse**
285 Mott St (bet Prince & Houston St) $25
212-343-8017

Lower Mhn **NINJA**
25 Hudson St (bet Reade & Duane St.) $35
212-274-0500

Lower Mhn **NOBU**
105 Hudson St (at Franklin St) $100
212-219-0500

Lower Mhn **NDBU NEXT DDDR**
105 Hudson St (bet. Franklin & N. Moore St.) $75
212-334-4445

Lower Mhn **Omen**
113 Thompson St (bet Spring & Prince St.) $30
212-925-8923

Lower Mhn **Quickly Shobe Shobu**
2379 Grand St (bet Chrystie St and Bowery) $13
212-431-0398

Lower Mhn **Rosenjie**
141 Duane St (bet Church St. & W Broadway) $80
212-346-0764

Lower Mhn **Sechiko's oe Clintoe**
25 Clinton St (bet E Houston & Stanton St) $33
212-253-2300

Lower Mhn **Soeen Soho**
210 6th Ave (at Prince St) $20
212-807-7421

Lower Mhn **Soy**
102 Suffolk St (bet Delancy & Rivington St) $14
212-253-1158

Lower Mhn **Soshi Azabe**
428 Greenwich (bet Laight & Vestry St) $50
212-274-0428

Lower Mhn **SeTeShi**
24 Peck Slip (bet Front & Water St) $20
212-285-2344

www.sake-guide.com

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Japanese Restaurant
15 W 8th St. (bet 5th & 6th Aves)
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(a complete set of dinner) $9.95
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218 E 9th St (bet 2nd & 3rd Ave) 7 Days Open!
212-979-9238 Hours Sun-Thu 5pm-11:30pm Fri & Sat 5pm-4am

Lower Mhn **Takahachi Tribeca**
145 Duane St. (Church & W. Broadway) $35
212-571-1330

Lower Mhn **Tokyo Lunch**
10 John St (bet. Nassau St & Broadway) $10
212-608-1394

Lower Mhn **Yashi**
250 Vesey St. 4 World Financial Center $12
212-945-3036

Lower Mhn **Zutto**
77 Hudson St (bet. Jay & Harrison St.) $20
212-233-9257

Brooklyn

Brooklyn **1 or 8**
86 S. 2nd St. (bet. Wythe & Kent Ave.) $32
718-384-2152

Brooklyn **Blue Ribbon Sushi**
279 5th Ave. (bet. 1st St. & Garfield Pl.) $55
718-840-0408

Brooklyn **Bozu**
296 Grand St. (bet. Havemeyer & Roebling St.) $30
718-384-7770

Brooklyn **Geido**
331 Flatbush Ave. (bet. Park & Prospect Pl.) $20
718-638-8868

Brooklyn **Hakone**
201 5th Ave. (bet. Union St. & Berkeley Pl.) $25
718-230-5636

Brooklyn **Hibino**
333 Henry St. (at Pacific St.) $35
718-260-9052

Brooklyn **Iron Chef House**
92 Clark St. (bet. Monroe Pl. & Henry St.) $15
718-858-8517

Brooklyn **Kappa Sake House**
394 5th Ave. (bet. 7th & 8th Ave.) $30
718-832-2370

Brooklyn **Ki Sushi**
122 Smith St. (bet. Dean & Pacific St.) $30
718-935-0575

Brooklyn **Miza**
132 Bedford Ave. (bet. 9th St & 7th St.) $20
718-782-6866

Brooklyn **Naruto Ramen**
276 5th Ave. (bet. 1st St. & Garfield St.) $10
718-832-1111

Brooklyn **Osaka**
272 Court St. (bet. Degraw & Kane St.) $30
718-643-0044

Brooklyn **Oshima Restaurant**
71 7th Ave. (bet. Berkeley & Lincoln Pl.) $18
718-783-1898

Brooklyn **qoo Rohata**
367 Metropolitan Ave. (at Havemeyer St.) $25
718-384-9493

Brooklyn **Sakara 6**
437 Manhattan Ave. (bet. Calyer & Noble St.) $10
718-349-7468

Brooklyn **Sapporo Haru Japanese**
822 Manhattan Ave. (Degraw & Nassau Ave.) $16
718-389-5721

Brooklyn **Sapsrcore**
305 Bedford Ave. (bet. S 2nd St & S 1st St.) $20
718-802-1523

Brooklyn **Taro Sushi**
446 Dean St. (bet. 5th & Flatbush Ave.) $20
718-398-0872

Brooklyn **Tenzan**
7116 11th Ave. (at 71st St.) $30
718-621-3238

Brooklyn **Yamato**
168 7th Ave. (bet. 1st St. & Garfield Pl.) $18
718-840-0099

Brooklyn **Zenkichi**

Since 2006 Zenkichi has been offering Tokyo-style seasonal small plates to homesick Japanese as well as New Yorkers who crave authentic Japanese culinary experience beyond sushi. Hidden away in the recessed semi-private dining booths, diners can savor the 5-course Omakase tasting menu and indulge in premium sake from one of the most ridiculous sake selections in the city. Guests must be 14 years or older to be accommodated.

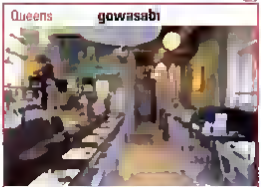
77 N. 6th St. (at Wythe Ave.) $40
718-599-5995 www.zenkichi.com

Brooklyn **ZuZu Ramen**
173 4th Ave. (at Degraw St.) $20
718-636-5838

Queens

Queens **ARIYOSHI**
41-13 Queens Blvd. Sunnyside, NY 11104 $18
718-937-3208

Queens **gowasabi**



Serving Japanese cuisine of the highest quality at reasonable prices, gowasabi has been beloved by locals since its opening in 2003. Sure to satisfy even the hungriest customers at double the size of normal sushi rolls. *The Sumo Special Rolls*, available in 20 different varieties, are a perennial favorite. Korean dishes such as *Tofu Jjigae* and *Stone Pot Bibimbab* are also available. Lunch Specials are served seven days a week.

34-02 30th Ave. Astoria, NY 11103 $23
718-204-7354 www.gowasabiastoria.com

Queens **Hakata**
37-02 Prince St. Flushing, NY 11354 $13
718-321-0290

Queens **KATSUNO**
103-01 Metropolitan Ave. Forest Hills, NY $35
718-575-4033

Queens **Kyoto Sashi**
159-11 Union Tpk. Flushing, NY 11354 $25
718-380-7777

Queens **LINN Wafu Dining**
25-13 Broadway Astoria, NY 11102 $35
718-204-0060

Queens **Oishi Sushi**
37-04 Ditmars Blvd. Astoria, NY 11105 $20
718-626-0588

Queens **Shiro of Japan Atlas Pk**
80-40 Cooper Ave. Glendale, NY 11385 $20
718-326-8704

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Mon close
Tue Thu & Sun 6pm 12am
Fri & Sat 6pm 3am
246 SOUTH 2ND ST BROOKLYN NY 11211 718.384.2152 WWW.ONEOREIGHTBK.COM

Sake Jargon vol.2

NAMA

Literally translates to fresh or raw. "nama" roughly means freshly squeezed sake. However there are three types of nama. During the long steps of brewing, freshly squeezed sake must be heated twice for pasteurization, first before storing and the second time before bottling. Sakes that skip the first pasteurization process are called "nama chozo" meaning "fresh storing." On the other hand, the sake that skips the latter process is called "nama zume" meaning "fresh bottling." Those that have skipped the pasteurization process entirely are called simply "nama" or "hon nama" meaning "truly fresh."

Queens **SUSHI ISLAND** $20
97-19 Queens Blvd Elmhurst, NY 11373
718-803-3033

Queens **Udon West** $10
13760 Northern Blvd
719-359-2324

Long Island

Long Island **Akan** $20
2053 Merrick Rd Merrick NY 11566
516-378-9888

Long Island **Baathaaa** $30
2105 Northern Blvd Manhasset NY 11030
516-627 3400

Long Island **Bonihana** $30
320 Merchant's Concourse Westbury NY
516-222-0091

Long Island **Boabori** $40
14 Elm St Huntington NY 11743
631-673-0400

Long Island **Inatome Japanese Steak House** $28
6 5th St Valley Stream NY 11581
516-872-0419

Long Island **Isono** $25
214 Jericho Tpk Floral Park, NY 11001
516-437-4552

Long Island **Kobon Restaurant** $30
2016 Merrick Rd Merrick NY 11566
516-223-8200

Long Island **Koiso** $26
540 Westbury Ave Carle Place, NY 11514
516-333-3434

Long Island **KumBarn** $30
473 New York Ave Huntington NY 11743
631-673-0080

Long Island **Karoluaa** $22
77 Commack Rd. Commack NY 11725
631-499-1075

Long Island **Muman Restaarant** $35
1300 Franklin Ave Garden City NY 11530
516-747 3390

Long Island **Nagashima** $25
12 A-1 Jericho Tpk Jericho, NY 11753
516-338-0822

Long Island **Rock-n-Soko Port WA** $30
90 Main St. Port Washington NY 11050
516-883-7253

Long Island **Sapporo** $35
3298 Merrick Rd Wantagh NY 11793
516-785-3853

Long Island **Soo Restaarant** $40
23 Main St. Sag Harbor NY 11963
631-725-1774

Long Island **Shiro of Japaa** $20
401 Old Country Rd Carle Place NY 11514
516-997-4770

Long Island **SUSHI ICHI** $25
700 N. Country Rd. Setauket, NY 11733
631-979-3111

Long Island **TAIKO Restaarant** $20
15 S. Village Ave Rockville Ctr NY 11570
516-678-6145

Long Island **Toko Soshu** $20
821 Carman Ave Westbury NY 11590
516-876-0033

Long Island **Taka Sushi** $20
1035 Broadway Woodmere NY 11598
516-569-3100

Long Island **Restaurant Yamaguchi**

Since 1998, serving the locals authentic Japanese home cooking and fresh sushi. You will appreciate their authenticity and generous portions. As the from the regular menu, daily lunch specials and the Chef Special are popular among the local patrons.

83 Main St. Port Washington NY 11050 $25
516-883-3500

Long Island **Yuki's Palette Too** $25
151 Merrick Ave Merrick NY 11566
516-867-8738

The Bronx

The Bronx **OHANA** $35
500 City Island Ave. Bronx NY 10464
718-885-0700

Westchester

Westchester **Hajime** $30
257 Halstead Ave Harrison NY 10528
914-777 1543

Westchester **Momiji** $20
261 Halstead Ave Harrison, NY 10528
914-835-1078

Westchester **Nanase** $50
522 Mamaroneck Ave White Plains, NY 10605
914-295-5351

Westchester **Nishi** $20
473 Ashford Ave Ardsley NY 10502
914-693-2500

Westchester **Noda** $25
200 Hamilton Ave White Plains NY 10601
914-949-0990

Westchester **Sakara** $20
50 Garth Rd Scarsdale, NY 10583
914-723-7767

Westchester **Tanto** $10
939 White Plains Rd Scarsdale NY 10583
914-725-9100

Westchester **Tsuru** $30
259 N. Central Ave Hartsdale NY 10530
914 761-0057

Upstate

Upstate **Kiko Hoasa** $25
11-21 E. Washington Ave Pearl River, NY
845-735-8885

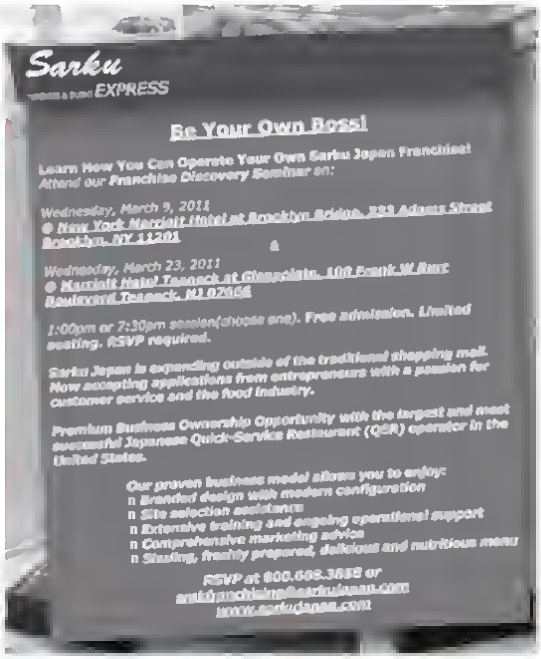
Upstate **Sakarabasa NY** $20
32 Route 59 Central Nyack NY 10960
845-727 3993

Connecticut

Connecticut **Ahis** $25
361 Greenwich Ave Greenwich, CT 06830
203-862-6100

Connecticut **Fuji Gardaa Steak House** $30
215 Liberty St Pawcatuck, CT 06379
860-599-1155

Connecticut **Kuzu** $25
64 N. Main St Norwalk CT 06854
203-866-7432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&
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smith@sarkujapan.com
www.sarkujapan.com

New Jersey

New Jersey — Akmi Sushi Lounge
11 N Dean St, Englewood, NJ 07631 — $18
201-541-0008

New Jersey — Aoyama
1982 Washington Valley Rd, Martinsville, NJ — $35
732-271-2558

New Jersey — Asahi Japanese
1475 Bergen Blvd, Fort Lee, NJ 07024 — $17
201-944-5113

New Jersey — Daimatsu
960 Mountain Ave, Mountainside, NJ 07092 — $20
908-233-7898

New Jersey — Higo Batten
2024 Center Ave #J & K, Fort Lee, NJ 07024 — $10
201-461-5465

New Jersey — Ichi Umi Restaurant
352 Menlo Park Dr, Edison, NJ 08837 — $25
732-906-2370

New Jersey — ICHIBAN
776 Bloomfield Ave W, Caldwell, NJ 07006 — $20
973-228-7178

New Jersey — Ichiban
414 Hackensack Ave, Hackensack, NJ 07601 — $30
201-489-0301

New Jersey — Italian Tomato (Mitsuwa)
595 River Rd, Edgewater, NJ 07020 — $7
201-941-9113

New Jersey — KIKU
365 Rt. 17 S, Paramus, NJ 07652 — $45
201-265-7200

New Jersey — Komegashi
103 Montgomery St, Jersey City, NJ 07302 — $25
201-433-4567

New Jersey — Komegashi too

Located in waterfront Jersey City, Komegashi has the most gorgeous view overlooking Manhattan skyline, offers exciting sushi selections. Try their Chirashi Royale, the freshest pick by the chef with selections from Japan and domestic. Only 5 min. PATH from NYC!

99 Town Sq Pl, Jersey City, NJ 07310 — $30
201-533-6868 www.komegashi.com

New Jersey — Masa Sushi & Grill
81 W Allendale Ave, Allendale, NJ 07401 — $30
201-934-6616

New Jersey — Monster Sushi
395 Springfield Ave, Summit, NJ 07901 — $25
908-598-1100

New Jersey — Princeton Tomo Sushi

Visit this cozy kitchen and taste some of the most delicate Japanese cuisine around. From truly authentic to delightfully creative, everything is prepared with a simple and pass on fine food. Its casual setting and affordable prices make TOMO a rare find.

236 Nassau St, Princeton, NJ 08540 — $20
609-924-8478 www.princetontomosushi.com

New Jersey — Sakara-bana
43 Franklin Ave, Ridgewood, NJ 07450 — $25
201-447-0525

New Jersey — Santohka (Mitsuwa)
595 River Rd, Edgewater, NJ 07020 — $10
201-941-1004

New Jersey — Sanuki Snndo (Mitsuwa)
595 River Rd, Edgewater, NJ 07020 — $6
201-941-9113

New Jersey — Sagi
2117 Rt 4 E, Fort Lee, NJ 07024 — $22
201-461-8038

New Jersey — Tnyn Restaurant
456 Anderson Ave, Cliffside Park, NJ 07010 — $25
201-917-5532

New Jersey — Umeya
158 Piermont Rd, Cresskill, NJ 07626 — $25
201-815-0511

New Jersey — Yakitori 39
252-254 Degraw Ave, Teaneck, NJ 07666 — $35
201-692-0700

CAFE

Upper West — Beard Papa's Upper W. — Cream Puffs
2167 Broadway (at 76th St), 212-799-3770

Upper East — Choux Factory — Cream Puffs
1655 1st Ave (bet. 87th & 89th St), 212-263-2023

Midtown West — Cafe Zaiya Midtown W. — Bakery
1073 6th Ave (at 41st St), 212-764-4765

Midtown West — Minamoto Kitchoan — Confectionery
601 5th Ave (bet. 48th & 49th St), 212-489-3747

Midtown East — Cafe Zaiya Midtown E. — Bakery
18 E. 41 St (bet. Madison & 5th Ave), 212-779-0500

Midtown East — Choux Factory — Cream Puffs
965 1st Ave (bet. 48th & 49th St), 212-223-0730

East Village — Cafe Zaiya East Village — Bakery
60 Cooper Sq (bet. 7th St. & St. Marks Pl), 212-253-5700

East Village — Chikalicious — Dessert Bar
203 E 10th St (bet. 1st & 2nd Ave), 212-475-0328

East Village — PANYA — Bakery
10 Stuyvesant St (bet. 9th St. & 3rd Ave.), 212-777-1930

Lower Mnh — Rhasa Cafe — Cafe
149 Spring St (bet. Thompson & Sullivan St), 212-966-7040

New Jersey — Geteaux Bakery — Bakery
494 Kinderkamack Rd, Riveredge, NJ 07661, 201-634-1131

New Jersey — Minamoto Kitchoan — Confectionery
595 River Rd, Edgewater, NJ 07020, 201-313-9335

New Jersey — Parisienne — Bakery
250 Main St, Fort Lee, NJ 07024, 201-592-8878

KARAOKE

Upper East — Box Snack Riki — $10/h $30 min
141 E 45th St 2 Fl (bet. 3rd & Lexington Ave), 212-986-5612

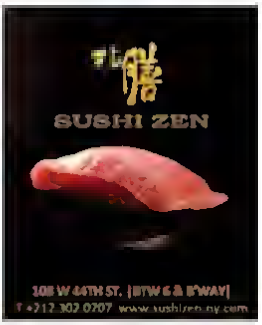
Upper East — Iggy's — $1 /song
1452 2nd Ave (bet. 75th & 76th St), 212-327-3043

Midtown West — Japas 55 — $/h /person
253 W 55th St (bet. Broadway & 8th Ave.), 212-765-1210

Midtown East — Jnpns 27 — $8/h /person
368 3rd Ave (bet. 26th & 27th St.), 212-683-2329

ごちそうさま
"GOCHISOU-SAMA DESHITA"
[meaning] Thank you I ate enough.
[usage] This is the phrase Japanese say after every meal expressing appreciation for the food you've just had. "Gochisou literally means a feast" So, gochisou sama deshita" implies, I had a great meal.

Momokawa Cooste
5 dishes choice of shabu shabu or sukiyaki rice or noodle dessert
Momokawa
7 days open
6pm-11:30pm
157 E. 28th St (bet. 3rd & Lexington Aves.)
212-684-7830 / www.momokawanyc.com



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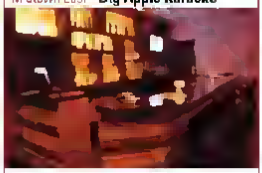
NOODLE CAFE Zen
31 St. Marks Place Bet 2nd & 3rd

Midtown East — Big Apple Karaoke



Located right above Top Tunes Karaoke. Th s new karaoke venue offers songs n total of 15 different languages. 12 various size karaoke rooms can accommodate groups of 2 to 15 people and are equipped w th the world s first iPad Karaoke Controller to order songs. 20,000 English songs are available. Check out the styl sh bar n the front where you can take a break from s nging or just relax and have a drink.

303-305 E 53rd St. (bet 1st & 2nd) 2nd Fl 212-486-0055 www.bigapplekaraoke.net	$6/h per person

Midtown East — Jepas 38

9 E 38th St. (bet. Madison & 5th Ave.) 212-679-4040	$8/h /person

Midtown East — Karaoke Duet 48

304 E. 48th St. (bet. 1st & 2nd Ave.) 212-953-0030	$4/h /person

Midtown East — Karaoke Top Tones

303-305 E. 53rd St. (bet. 1st & 2nd Ave.) 212-750-3818	$6/hr / person

Korea Town — Charas Karaoke

25 W. 32nd St. 3Fl (bet. 5th Ave. & Broadway) 212-967-2244	$2/song $40/room

Korea Town — Gogopo Karaoke

28 W. 32nd St. (bet. 5th Ave. & Broadway) 212-967-5353	$7/h /person

Korea Town — Grammy Karaoke

23 W. 32nd St. (bet. 5th Ave. & Broadway) 212-629-7171	$30 /room

Korea Town — iBop Karaoke

25 W. 35th St. 3 Fl (bet. 5th & 6th Ave.) 646-752-4885	$6/h

Korea Town — Karaoke Duet 35

53 W. 35th St. 2 Fl (bet. 5th & 6th Ave.) 646-473-0626	$4/h /person

Korea Town — MK

11 W. 32nd St. 5 Fl (bet. 5th Ave. & Broadway) 212-564-3436	$40/h /room

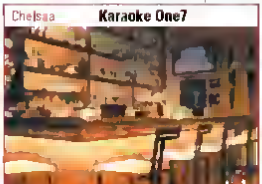
Korea Town — Radio Star Karaoke

3 W. 35th St. (bet. 5th & 6th Ave.) 212-564-2520	$40 /room

Korea Town — Toto Music Studio

38 W. 32nd St. 4 E (bet. 5th Ave. & Broadway) 212-594-6644	$30 /room

Chelsea — Karaoke One7



They offer the city s largest song selection n 16 d fferent languages and new songs are added monthly. Sing at the bar for $2 per song or sing n a private room for $8/h per person. A variety of dr nks available from the bar. Drinks and room charges are half pr ce during Happy Hour (2pm-7pm). Large party rooms ava lable. Call for reservation. Open 7 days from 2pm to 4am (except Mon from 5pm) *May close early on weekdays w/o notice.

23 W 17th St. (bet. 5th & 6th Ave.) 212-675-3527 www.karaoke17.com	$2/song

West Village — Apple Restaurant

17 Waverly Pl (bet. Greene & Mercer St.) 212-473-8868	$10/hour /room

West Village — Karaoke Cave

9 E. 13th St. (bet. University Pl. & 5th Ave.) 646-250-5670	min $45 /room

East Village — Planet Rose

218 Ave. A (bet. 13th & 14th St.) 212-353-9500	$2/song

East Village — Second to Second

27 2nd Ave. (bet. 1st & 2nd St.) 212-473-2922	$30/h /room

East Village — Sing Sing (Ave. A)

Among the newest and trend est restaurants on Avenue A, Sing S ng offers a bar lounge and 15 private rooms for karaoke. It is a perfect place for a get-together with friends after dinner. Large party rooms are available for up to 30 people. OPEN 7 DAYS

81 Ave. A (bet. 4th & 6th St.) 212-474-0700 www.karaokesingsing.com	$7/h per person

East Village — Sing Sing (St. Marks)

Conveniently located on St. Marks Street n the heart of the East Village, Sing Sing is a Karaoke lounge with 16 Private Rooms. This brand new lounge is a great spot for young adults who love to s ng. OPEN 7 DAYS 1:00PM-4:00AM. Party@karaokes ngsing.com

5 St. Marks Pl 2Fl (bet. 2nd & 3rd Ave.) 212-387-7800 www.karaokes ngsing.com	$7/h per person

East Village — U2 Karaoke Lounge

6 St. Marks Pl (bet. 2nd & 3rd Ave.) 212-228-6250	$8/h

Lower Mhn — Asia Roma

40 Mulberry St. (bet. Worth & Bayard St.) 212-385-1133	No charge

Lower Mhn — Bmy Karaoke Bar

6 Thompson St. 2 Fl (bet. 6th Ave. & Canal St.) 212-334-5400	$30/h /box

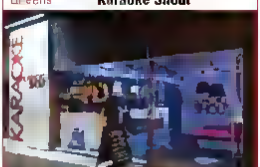
Lower Mhn — Mott Karaoke Lounge

43 Mott St. (bet. Worth & Bayard St.) 212-963-0004	min $30 /room

Brooklyn — 100 Fun

932 60th St. (3th Ave. & Fort Hamilton Pkwy.) 718-435-8883	$40/h /room

Queens — Karaoke Shout



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212-582-3392

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CHINESE

Upper West — Canteen 82 — 407 Columbus Ave (bet. 82nd & 83rd St.) 212-595-4300 — $18

Upper West — Ivy's Cafe — 154 W 72nd St. (Columbus & Amsterdam Ave.) 212-787-3333 — $23

Upper West — Dlin's — 1551 Broadway (bet. 47th & 48th St.) 212-265-6151 — $15

Upper West — Ollie's — 2957 Broadway (at 116th St.) 212-932-5300 — $15

Upper West — Shun Lee West — 43 W 65th St. (Central Park W. & Columbus) 212 595-8895 — $52

Upper East — Cafe Evergreen — 1286 1st Ave. (bet. 65th & 70th St.) 212-744-3266 — $30

Upper East — Chef Ho's — 1720 2nd Ave (bet. 89th & 90th St.) 212-348-3444 — $25

Upper East — Chinatown East — 1650 3rd Ave. (bet. 92nd & 93rd St.) 212-517 2088 — $18

Upper East — Lin's Noodle & Grill — 1500 3rd Ave. (bet. 84th & 85th St.) 212-639-1313 — $22

Upper East — Orr Place Cuisines — 1444 3rd Ave. (bet. 81st & 82nd St.) 212-288-4888 — $25

Upper East — Philippe — 33 E 60th St. (bet. Park & Madison Ave.) 212-644-6885 — $60

Upper East — Phoenix Garden — 242 E 40th St. (bet. 2nd & Tunnel Exit St.) 212-883-0688 — $20

Upper East — Pig Heaven — 1540 2nd Ave (bet. 80th & 81st St.) 212-744-4333 — $15

Upper East — Shanghai Pavilion — 1378 3rd Ave. (bet. 78th & 79th St.) 212-585-8388 — $37

Upper East — Szechuan Chalet — 1395 2nd Ave (at 73rd St.) 212-737-1838 — $15

Midtown West — China Grill — 60 W 53rd St. (bet. 5th & 6th Ave.) 212-333-7788 — $66

Midtown West — Joe's Shanghai — 24 W 56th St. (bet. 5th & 6th Ave.) 212-333-3868 — $20

Midtown West — Dlin's — 411 W 42nd St. (at 9th Ave.) 212-321-5858 — $15

Midtown West — Ruby Foo's Times Sq. — 1626 Broadway (bet. 49th & 50th St.) 212-489-5600 — $30

Midtown West — Tang's Pavilion — 65 W 56th St. (bet. 5th & 6th Ave.) 212-956-5888 — $20

Midtown West — Wu Liang Ye — 36 W 44th St. (bet. 5th & 6th Ave.) 212-398-2308 — $25

Midtown East — Chinn Chinese Cuisine — 160 E 48th St. (bet. 3rd & Lexington Ave.) 212-371-2323 — $40

Midtown East — Chin Chin — 216 E 49th St. (bet. 2nd & 3rd Ave.) 212-888-4555 — $35

Midtown East — Dynasty Sung — 511 Lexington Ave. 2 Fl. (at 48th St.) 212-355-1200 — $35

Midtown East — Evergreen — 10 E 39th St. (bet. Madison & 5th Ave.) 212-448-1139 — $23

Midtown East — Grand Sichuan — 1048 2nd Ave. (bet. 55th & 56th St.) 212-355-5855 — $20

Midtown East — Lychee House — 141 E. 55th St. (bet. 3rd & Lexington Ave.) 212 753-3900 — $20

Midtown East — Man Noodle Shop — 822 2nd Ave. (at 49th St.) 212-888-0027 — $15

Midtown East — MR K's — 570 Lexington Ave. (at 51st St.) 212-583 1668 — $50

Midtown East — Peking Duck House — BEST PEKING DUCK IN NYC Their house specialty and a crowd favorite. Their duck is roasted in an oven until the meat is tender and the skin is crispy — 236 E. 53rd St. (bet. 2nd & 3rd Ave.) 212-759-9260 www.pekingduckhousenyc.com — $33

Midtown East — Shun Lee Palace — 155 E. 55th St. (bet. 3rd & Lexington Ave.) 212-371-8844 — $35

Midtown East — Tsn Yang Kristaurant — 34 E. 51st St. (at Park Ave.) 212-688-5447 — $40

Chelsea — Grand Sichuan — 229 Lexington Ave. (bet. 33rd & 34th St.) 212-679-6770 — $25

Chelsea — Grand Sichuan — 229 5th Ave. (at 24th St.) 212-620-5200 — $20

Chelsea — Rickshaw Dumpling — 61 W 23rd St. (bet. 5th & 6th Ave.) 212-924-9220 — $20

West Village — Chinatown Brasserie — 380 Lafayette St. (at Great Jones St.) 212-533 7000 — $30

West Village — Empire Szechuan — 173 7th Ave. S. (at Perry St.) 212-243-6046 — $15

West Village — Shanghai Square — 11 E. 18th St. (bet. University Pl. & 5th Ave.) 646-486 7313 — $20

East Village — Dumpling Man — 100 St. Marks Pl. (bet. 1st Ave. & Ave. A.) 212-505-2121 — $11

Lower Man — ABC Chinese Restaurant — 34 Pell St. (bet. Bowery & Mott St.) 212-346-8380 — $25

Lower Man — Amazing 66 — 66 Mott St. (bet. Bayard & Canal St.) 212-334-0039 — $25

Lower Man — An Mandarin — 200-250 Vesey St. (at West St.) 212-385-0313 — $20

Lower Man — Big Wong — 67 Mott St. (bet. Bayard & Canal St.) 212-964-0540 — $13

Lower Man — China Chalet — 47 Broadway (bet. Morris & Rector St.) 212-943-4390 — $25

Lower Man — Congee Village — 100 Allen St. (bet. Broome & Delancy St.) 212-941-1818 — $18

Lower Man — Dim Sum Go Go — 5 E Broadway (bet. Catharine St. & Bowery) 212 732-0797 — $15

Lower Man — Excellent Dumpling — 111 Lafayette St. (bet. Walker & Canal St.) 212-219-0212 — $15

Lower Man — Golden Unicorn — 18 E. Broadway (bet. Market & Catherine St.) 212-941-0911 — $15

Lower Man — Jing Fong — 20 Elizabeth St. (bet. Bayard & Canal St.) 212-964-5256 — $20

Lower Man — Joe's Ginger — 25 Pell St. (at Doyers St.) 212 285-0333 — $15

Lower Man — Jun's Shanghai — 9 Pell St. (bet. Bowery & Mott St.) 212 233-8888 — $15

Lower Man — Lin's Dumpling House — 26 Bowery (at Bayard St.) 212-349-0923 — $10

Lower Man — Mandarin Court — 61 Mott St. (bet. Bayard & Canal St.) 212-608-3838 — $15

Lower Man — New Bo-Ky — 80 Bayard St. (bet. Mott & Mulberry St.) 212-406-2292 — $10

Lower Man — Nice Green Bo — 66 Bayard St. (bet. Elizabeth & Mott St.) 212-625-2350 — $15

Lower Man — Oriental Garden — 14 Elizabeth St. (bet. Bayard & Canal St.) 212-619-0085 — $30

Lower Man — Shanghai Cuisine — 86 Bayard St. (at Mulberry St.) 212 732-8368 — $25

Brooklyn — Fean — 208 Smith St. (bet. Butler & Baltic St.) 718-694-2277 — $15

Queens — East Manor — 46-45 Kissena Blvd. Flushing, NY 11355 718-888-2536 — $15

KOREAN

Midtown West — Bann — 350 W 50th St. (bet. 8th & 9th Ave.) 212-582-4445 — $30

Midtown East — Chom Chom — 40 W 56th St. (bet. 5th & 6th Ave.) 212-213-2206 — $40

Midtown East — Koren Palace — 127 E 54th St. (bet. Park & Lexington Ave.) 212-832 2350 — $30

Korea Town — Chn Dang Gol — 55 W 35th St. (bet. 5th & 6th Ave.) 212-695-8222 — $30

Korea Town — Onn's Bogam — 17 E 32nd St. (bet. Madison & 5th Ave.) 212-683 2200 — $30

Korea Town — Franchin — 12 Park Ave. (bet. 34th & 35th St.) 212-213-1001 — $25

Korea Town — Gam Mee Ok — 43 W 32nd St. (bet. 5th Ave. & Broadway) 212-695-4113 — $25

Korea Town — HAN BAT — 53 W 35th St. (bet. 5th & 6th Ave.) 212-629-5588 — $15

Korea Town — HANGAWI — 12 E 32nd St. (bet. 22th & Madison Ave.) 212-213-0077 — $40

Korea Town — Hyn Dong Gak — 51 W 35th St. (bet. Park & Madison Ave.) 212-695-7787 — $15

Korea Town — Kang Suh — 1250 Broadway (at 32nd St.) 212-564-5845 — $25

Korea Town — Kantang House — 32 W 32nd St. (bet. 5th Ave. & Broadway) 212-947-8482 — $15

Korea Town — Knm Gang San — 43 W 32nd St. (at Broadway) 212-967-0305 — $20

Korea Town — Kunjip Kristanrant — 9 W 32nd St. (bet. 5th Ave. & Broadway) 212 216-9487 — $15

Korea Town — Madangsni — 35 W 35th St. (bet. 5th & 6th St.) 212-564-8383 — $30

Korea Town — Sunni Gardan — 34 W 32nd St. (bet. 5th Ave. & Broadway) 212-736-0002 — $15

Korea Town — Shilln — 37 W 32nd St. (bet. 5th Ave. & Broadway) 212-967-1640 — $25

Korea Town — Won Chon — 10 W 36th St. (bet. 5th & 6th Ave.) 212-695-0770 — $20

West Village — On Hwa — 35 Carmine St. (at Bedford St.) 212-414-1224 — $25

East Village — Bhim-Bar — 141 1st Ave. (bet. St. Marks Pl. & 9th St.) 212-533-2748 — $15

East Village — Bon Jun — 107 1st Ave. (bet. 6th & 7th St.) 212-505-7974 — $20

East Village — Duk Sunl's — 113 1st Ave. (bet. 7th St. & St. Marks Pl.) 212-477 9509 — $20

Lower Man — Jup She — 171 Grand St. (at Baxter St.) 212 343-0090 — $20

Lower Man — Kun — 253 Church St. (bet. Leonard & Franklin St.) 212-334-0808 — $20

Lower Mhn **Woo Lae Dak** $50
148 Mercer St (bet Prince & Houston St)
212-925-8200

Brooklyn **Dokebi** $20
193 Grand St (bet Driggs & Bedford Ave)
718-782-4424

Westchester **Kalbi House** $25
291 Central Ave White Plains NY 10606
914-328-0251

New Jersey **Pinehill** $20
123 Paramus Rd Paramus NJ 07652
201-843-0170

THAI

Upper West **Land** $25
450 Amsterdam Ave (bet 81st & 82nd St)
212-501-8121

Upper West **Long Grain** $22
2538 Broadway (at 95th St)
212-666-0808

Upper East **Eat Thai** $15
1429 3rd Ave (bet 80th & 81st St)
212-772-1494

Upper East **Jasmine** $25
1619 2nd Ave (bet 84th St)
212-517-8854

Upper East **Sa-Woy** $20
1473 1st Ave (at 77th St)
212-744-0374

Upper East **Snin Thai** $25
1718 2nd Ave (bet 89th St)
212-410-5557

Upper East **Spice** $20
1411 2nd Ave (bet 73rd & 74th St)
212-548-5348

Upper East **Vong Ping** $22
1339A 2nd Ave (bet 72nd & 73rd St)
212-249-8484

Midtown West **Acnluck Thai** $11
530 9th Ave (bet 39th & 40th St)
212-594-7063

Midtown West **Aura Thai** $11
462 9th Ave (bet 35th & 36th St)
212-971-6530

Midtown West **Bangkok House** $16
360 W 46th St (bet 8th & 9th Ave)
212-541-5943

Midtown West **Blue Chili** $20
251 W 51st St (bet Broadway & 8th Ave)
212-489-5237

Midtown West **Bronze** $25
661 9th Ave (bet 45th & 46th St)
212-582-7777

Midtown West **Chai Home Kitchen** $30
530 9th Ave (at 55th St)
212-707-8778

Midtown West **Chaopan Thai** $20
761 9th Ave (at 51st St)
212-586-6938

Midtown West **Heng 2 Thai Bistro** $15
752 10th Ave (bet 51st & 52nd St)
212-765-7800

Midtown West **Pam Kanl Thai** $20
402 W 47th St (bet 9th & 10th Ave)
212-315-4441

Midtown West **Pongsri Thai** $20
244 W 49th St (bet Broadway & 8th Ave)
212-582-3382

Midtown West **Q2 Thai** $11
788 9th Ave (bet 52nd & 53rd St)
212-262-2236

Midtown West **Koom Service Midtown** $25
600 9th Ave (bet 47th & 48th St)
212-582-0999

Midtown West **Talent Ö°Thai Kitchen** $10
582 9th Ave (bet 42nd & 43rd St)
212-307-1363

Midtown West **Thai Chai-Yo** $11
233 9th Ave (bet 24th & 25th St)
212-488-2170

Midtown West **Thai Palate** $13
534 9th Ave (bet 39th & 40th St)
212-279-3838

Midtown West **Thai Select** $12
472 9th Ave (bet 36th & 37th St)
212-695-9320

Midtown West **Topaz Thai** $15
127 W 56th St (bet 6th & 7th Ave)
212-957-6020

Midtown West **Yum Yum 3** $15
656 9th Ave (at 46th St)
212-956-0535

Midtown West **Yum Yum Bangkok** $15
650 9th Ave (bet 45th & 46th St)
212-262-7244

Midtown West **Yum Yum Too** $20
660 9th Ave (at 46th St)
212-247-2228

Midtown East **Talent Thai Kitchen** $14
210 E 34th St (bet 2nd & 3rd Ave)
212-725-8888

Chelsea **Jaiya Thai** $25
396 3rd Ave (bet 28th & 29th St)
212-889-1330

Chelsea **Lemongrass Grill** $20
110 E 34th St (bet 3rd & Lexington Ave)
212-213-3317

Chelsea **Nonch** $20
143 9th Ave (at 17th St)
212-691-8900

Chelsea **Pad Thai** $20
114 9th Ave (bet 15th & 16th St)
212-691-6226

Chelsea **Poegsri Chelsea** $20
185 W 23rd St (bet 6th & 7th Ave)
212-645-7909

Chelsea **Regional Thai** $15
208 7th Ave (bet 21st & 22nd St)
212-807 8672

Chelsea **Koom Service** $25
166 9th Ave (bet 18th & 19th St)
212-691-0299

Chelsea **Koyal Siam** $15
240 9th Ave (bet 22nd & 23 d St)
212-741-1732

Chelsea **Silom Thai** $25
150 8th Ave (bet 17th & 18th St)
212-675-0080

Chelsea **Spice** $20
139 9th Ave (at 20th St)
212-989-1116

Gramercy **Tese Thai Cuisine** $20
17 E. 31st St (bet. Madison & 5th Ave)
212-213-3773

Gramercy **Tonn Thai Cafe** $25
435 Park Ave. S (bet 29th & 30th St)
212-644-5963

West Village **Gnlangn** $15
149 W 4th St (MacDougal St & 6th Ave.)
212-229-4267

West Village **Highlee** $36
835 Washington St (at Little W 12th St)
212 243-3339

West Village **Lime Thai Bistro** $20
25 7th Ave S (bet Bedford & Morton St)
212 727-2575

West Village **Prem-oe Thai** $25
13ß W Houston St (MacDougal & Sullivan St)
212 353-2338

West Village **Khong Tiam** $20
31 E 21st St (bet 5th Ave & Broadway)
212-420-7500

West Village **SEA** $15
835 Washington St (at W 12th St)
212-243-3339

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East Village **Elephant** $35
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212 505-7739

East Village **Holy Basil** $15
148 2nd Ave (bet 9th & 10th St.)
212-460-5557

East Village **Kati** $13
342 E. 14th St (bet 1st & 2nd Ave)
212-533-2046

East Village **Klong** $16
7 St. Marks Pl (bet. 2nd & 3rd Ave.)
212-505-8955

East Village **Spice** $20
334 E. 13th St (bet. Broadway & University Pl)
212-982-3759

East Village **Spice** $20
104 2nd Ave (at 6th St)
212 533-8900

East Village **Tai Thai** $12
78 E. 1st St (bet 1st Ave. & Ave. A)
212 777 2552

Lower Mhn **Eat-Pisode Thailand** $14
123 Ludlow St (bet Delancy & Livingston St.)
212-677 7624

Lower Mhn **Kittichai** $42
60 Thompson St. (bet Broome & Spring St.)
212 219-2000

Lower Mhn **Kuma Inn** $25
113 Ludlow St 2Fl (Delancy & Rivington St)
212-353-8866

Lower Mhn **Panp** $30
177 Prince St (bet Thompson & Sullivan St)
212-254-7337

Lower Mhn **Pongsri Chinatown** $30
106 Bayard St (at Baxter St)
212-349-3132

Lower Mhn **Sticky Rice** $12
85 Orchard St. (bet Grand & Broome St.)
212 274-8208

Brooklyn **Lily Thai** $10
615 Grand St (bet Leonard & Lorimer St)
718-218-7522

Brooklyn **Long Tan** $18
136 5th Ave (bet Union & Sackett St)
718-622-8444

Brooklyn **Pagoda Thailand** $30
333 Graham Ave (Devoe & Metropolitan Ave)
718-389-8445

Brooklyn **SEA** $20
114 N. 6th St (at Berry St)
718-384-8850

Brooklyn **Tai Thai** $30
206 Bedford Ave (bet N. 6th & N. 6th St)
718-599-5556

Brooklyn **Tuk Tuk** $12
204 Smith St (bet Butler & Baltic St)
718-222-5656

Queens **Erawan** $30
213-41 39th Ave Bayside NY 11361
718-229-1620

Queens **Q Thai Bistro** $40
108-25 Ascan Ave Forest Hills, NY 11375
718-261-8595

VIETNAMESE

Upper West **Bar Bao** $25
100 W 82nd St (at Columbus Ave)
212-501-0777

Upper West **Saigon Grill** $25
620 Amsterdam Ave (at 90th St)
212-875-9072

Upper East **Asia Grill** $20
1239 2nd Ave (at 65th St)
212 753-0816

Upper East **Vermicelli** $20
1402 2nd Ave (bet 77th & 78th St)
212 288-8868

Midtown East **Bai** $30
246 E 44th St (bet 2nd & 3rd Ave)
212-661-8541

Midtown East **La Chinoise** $30
149 E 57th St (bet 3rd & Lexington Ave)
212-752-0808

Korea Town **PHO32** $20
2 W 32nd St (bet 5th Ave & Broadway)
212-695-0088

Chelsea **Bao Noodles** $22
381 2nd Ave (bet 22nd & 23rd St)
212 725-7770

Chelsea **Jasmine** $37
65 7th Ave (bet 15th & 16th St)
212-929-1778

Chelsea **Lannam** $15
333 3rd Ave (at 28th St)
212-696-5168

Chelsea **Omai** $30
158 9th Ave (bet 19th & 20th St)
212-633-0650

West Village **Saigon Grill Union Sq** $25
31 University Pl (bet 11th & 12th St)
212 992-9681

East Village **Indochine** $40
430 Lafayette St (bet 4th St & Astor Pl)
212-505-5111

East Village **Lannam** $20
121 University Pl (at 13th St)
212-420-1175

East Village **Nicky's Viet** $9
150 E 2nd St (at Ave A)
212-388-1088

Lower Mhn	**Mai Housn**		
156 Franklin St (bet. Greenwich & Hudson St.) 212-431-0605			$35
Lower Mhn	**Nnm**		
110 Reade St. (Church St. & W. Broadway) 212-267-7777			$20
Lower Mhn	**Nha Trang**		
87 Baxter St. (bet. Bayard & Canal St.) 212-233-5047		L	$15
Lower Mhn	**Pho Tu Do**		
102 Bowery St. (bet. Hester & Grand St.) 212-966-2666		L	$20
Lower Mhn	**Viet Cafe**		
345 Greenwich St. (bet. Jay and Harrison St.) 212-431-5829		S L	$25
Brooklyn	**Nicky's Viet**		
311 Atlantic Ave. (bet. Hoyt & Smith St.) 718-855-8838		L	$9

OTHER

Upper West	**Asin Kon**		
710 Amsterdam Ave. (bet. 94th & 95th St.) 212-280-8776		L	$25
Upper West	**Asiate**		
60 Columbus Cir. 35 Fl. (at 60th St.) 212-805-8800		L	$83
Upper East	**Ambnr**		
1406 3rd Ave. (at 80th St.) 212-249-5020		L	$25
Upper East	**Gobo**		
1426 3rd Ave. (at 81st St.) 212-288-5039		L	$31
Midtown West	**Rnn 57**		
60 W. 57th St. (at 6th Ave.) 212-307-5656		L	$45
Midtown West	**VYNL**		
754 9th Ave. (bet. 50th & 51th St.) 212-974-2003		L	$25
Midtown West	**Znn Pnlate**		
663 9th Ave. (at 46th St.) 212-582-1663		L	$25
Midtown East	**Aja Asien Bistro**		
1066 1st Ave. (at 58th St.) 212-888-8009			$25
Midtown East	**Asin On Cnbn**		
237 Madison Ave. (bet. 37th & 38th St.) 212-726 7755			$56
Midtown East	**Fusha Asien Cuisine**		
1065 1st Ave. (at 59th St.) 212-752-8883		L	$35
Midtown East	**Hirnshi Jnpnnese Fusinn**		
565 3rd Ave. (bet. 39th & 38th St.) 212-661-3218		L	$18
Midtown East	**OBAO**		
222 East 53rd ST. (bet. 2nd & 3rd Ave.) 212-801-5529		L	$25
Chelsea	**Pinnet Thnilnnd 212**		
30 W. 24th St. (bet. 5th & 6th Ave.) 212-727 7028		L	$25
West Village	**Cefe Asean**		
117 W. 10th St. (bet. 6th & Greenwich Ave.) 212-633-0348		L	$28
West Village	**Chow Bnr**		
230 W. 4th St. (at 10th St.) 212-633 2212			$25
West Village	**Gobo**		
401 6th Ave. (bet. 8th St. & Waverly Pl.) 212-255-9242		L	$20

East Village	**China 1 Antiqun Loungn**		
50 Avenue B (bet. 3rd & 4th St.) 212-375-0895			$25
East Village	**Frinnd Hnnsn**		
106 3rd Ave. (at 13th St.) 212-388-1838			$30
East Village	**Knn Restanrant**		
509 E. 9th St. (bet. Ave. A & B) 212-529-5200		M	$25
East Village	**Lucky Chnng's**		
24 1st Ave. (bet. 1st & 2nd St.) 212-473-0516			$30
East Village	**MA*YA**		
234 E. 4th St. (bet. Ave. A & B) 646 313 1967		L	$20
East Village	**O G.**		
507 E. 9th St. (bet. Ave. A & B) 212-477-4848			$30
Lower Mhn	**Kampuchna Noodle Bar**		
79 Nevington St. (at Allen St.) 212-529-3901		M L	$25
Lower Mhn	**Ricn**		
282 Elizabeth St. (Houston & Bleecker St.) 212-226-5775		L	$15
Brooklyn	**Chn Hnmn Kitchen**		
124 N. 6th St. (at Berry St.) 718-599-5889		L	$16
Brooklyn	**Ricn**		
166 DeKalb Ave. (at Cumberland St.) 718-858 2700		L	$20
Brooklyn	**Rice**		
81 Washington St. (bet. York & Front St.) 718 222-9990		L	$20
Long Island	**TOKU**		
2014C Northern Blvd. Manhasset, NY 11030 516-627-8658		L	$50
New Jersey	**AOZORA Restaurant**		
407 Bloomfield Ave. Montclair NJ 07042 973-233-9400		L	$50
New Jersey	**Sn Rnstanrant**		
725 River Rd. Edgewater NJ 07020 201-840-7868		L	$16

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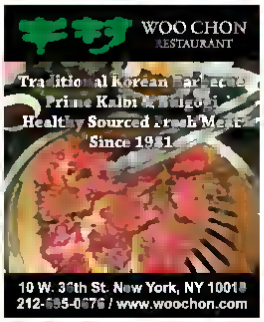

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Let's Eat the Season

-Clams-

Clams are in high season now. This month, Misako sensei introduces a noodle menu using clams, which meets the theme of this issue: Japanese noodles. Clam is a great source of umami (savoriness) and perfect for dashi broth, so the umami from clam adds depth to the base dashi broth made from konbu kelp. The type of noodle used in this dish is somen, a vermicelli-like thin wheat noodle. Somen is usually enjoyed cold, but in order to appreciate the superb clam broth, Misako sensei creates a soup noodle dish served hot. Light, yet full-of-umami broth goes particularly well with the simple somen noodles, and the dish's refreshing flavor is perfect for the transitional period from winter to spring. In terms of nutrition, clam contains an abundance of minerals such as iron and calcium as well as Vitamin B2. Iron is especially known for its effectiveness for anemia and lowering cholesterol and neutral fat in blood. Enjoy early spring flavor with this healthful treat.

Warm Somen Noodle in Clam Soup

[INGREDIENTS] (Serves 2)

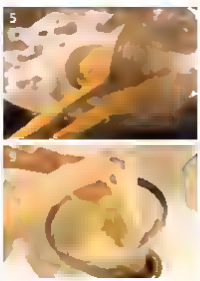
- ❒ 8-12 little neck clams
- ❒ 4- inch konbu kelp
- ❒ 5 cups water
- ❒ 2 tbsp sake
- ❒ 1 tbsp soy sauce
- ❒ Pinch of salt
- ❒ ¼ cup soaked wakame seaweed (cut into 2 inch long pieces)
- ❒ ⅓ cup chopped scallion
- ❒ 6 oz (2 bunches) dried somen noodles

[DIRECTIONS]

1. Put cold water and konbu kelp in a pot and let it sit for more than 20 min

2. Scrub the clams to clean all the dirt under running water and add them into the pot.

3. Bring it to boil and skim all the white foam on the top while heating



4. When the soup starts to boil, immediately fish out the konbu kelp

5. Transfer any opened clams to a separate bowl and put them aside.

6. Add sake and soy sauce.

7. Add a pinch of salt or more according to taste

8. For preparing somen noodles, bring a big pot of water to boil, add somen noodles and cook for 2 minutes. Stir well to prevent them from sticking to each other.

9. Drain the noodles, rinse well under ice cold running water, and drain.

10. Put the somen into the clam soup and heat until the soup becomes hot

11. Serve them in individual bowls and arrange reserved clams, wakame seaweed and scallion on top

Tip: Somen noodles are coated with a little oil. By rinsing them under cold water, all the excess oil is removed and gives a perfect resilient and al dente texture to the noodles. Don't forget to Rub a Dub Dub!

MISAKO SASSA *Japanese cooking instructor/food consultant*
Misako teaches authentic Japanese cooking focusing on simple delicious, and healthy home-style cooking using seasonal and local ingredients
TEL: 646 269-9513
Website: Japaneseculinarystudionyc.com
Cooking video: ny1page.com

JAPAN POP QUIZ

Which Japanese fairy tail does NOT exist?

1. Momotaro
2. Kintaro
3. Chikarataro
4. Sushitaro

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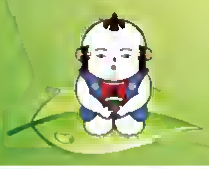

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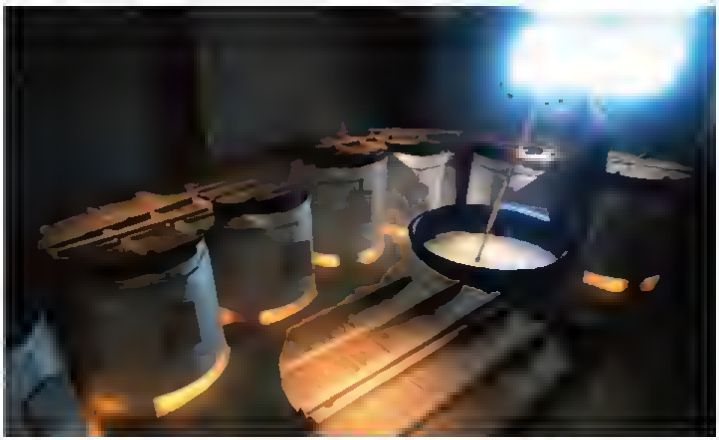
THE KURAMOTO -VOL 18-

A Sake that Highlights "Umami"

Shata Brewery



Shata Brewery makes its home in Ishikawa Prefecture's Hakusan City, a region that used to be called Kaga. This area is known for its business and culture, which bloomed under the governance of the Kaga Maeda clan back in the feudal period. At that time, the Shata family grew rapeseed and produced oil from this plant, but in 1823 the Kaga Maeda clan permitted them to brew sake. Since then, they have stuck to their motto of, "To keep brewing distinctive and savory sake unshaken by the stream of time."

The flavor of Shata Brewery's sake is defined as tasteful and full-bodied. Supervised by one of the most distinguished toji (brewmaster) groups in Japan, Noto Toji, the brewery aims to produce sake that can be enjoyed with food, especially their local Kaga cuisine. "Kaga cuisine is traditionally known for its savoriness and complex flavor. Some good examples are *Jibu-ni* (simmered duck and vegetables with starchy sauce), *Bun Daikon* (simmered yellowtail and daikon radish), and *Bun Shabu* (yellowtail shabu shabu hot pot), and all of them bring out each ingredient's savoriness and maximize the 'umami'. Our sake is crafted to go particularly well with such flavors," says Mr. Kazunari Shata, managing director of the brewery.

Also, the most important feature of Shata Brewery is that it was a pioneer in reviving the traditional yamahai style brewing in the late 1960s. Yamahai refers to a method that allows for the natural development of lactic acids in the sake, which usually takes over a month, is considered extremely difficult and requires extra care and effort. During this period of slow development, the sake is exposed to more airborne yeast and bacteria, which adds a much fuller flavor. Today, yamahai is the brewery's signature style and they are proud of producing the largest quantity of top quality yamahai sake.

Currently, the two Shata Brewery sakes, Tenjumai Yamahai-Junmai and Tenjumai Umajun are available in the U.S. As described earlier, both sakes match best with local flavors, but they can be great with even western foods such as smoky barbecued pork and beef as well as hearty stews. Why not try being adventurous and creative by enjoying this sake with umami in your own way?

Shata Brewery
60-1 Bomaru-machi Hakusan-shi,
Ishikawa, JAPAN 924-0823
TEL. +81-76-275-01165
www.tenjumai.co.jp
shata@tenjumai.co.jp

Three things you should know about SHATA BREWERY

Shata Brewery employs the Noto style brewing method that was developed in the local area. Brewmaster Kenji Okada is a young and rising Noto Toji, and the staff brewers who support him are experienced veterans. The unique dynamic of this team helps to produce conventional yet innovative quality sake.

The water they use is underground water coming from Hakusan Mountain located near the brewery. Snow falling on the mountain melts and runs deep into the ground and 100 years later gushes out of the foot of the mountain. This medium-hard water, including nicely balanced minerals, is perfect for brewing their full-bodied sake.

Sake and the byproducts of sake brewing are known to be good for health and beauty. People notice that many of the staff at Shata Brewery both male and female, have smooth, white skin. This proves how their sake contributes to beautiful skin.

A Shochu Moment with Kyoya

- Miyazaki's Oldest Shochu Distillery -

Vol.39 'Heihachiro'

Koji bacteria plays the most important role in the production of Shochu. Generally, white Koji is used to produce Shochu with sophisticated flavors while black Koji produces Shochu with bold flavors and strong impact. Heihachiro, an authentic Shochu made with black Koji, has a caramel-like flavor that is exquisite.

From 7:00pm on March 24, Uminoie presents a food-matching event offering Heihachiro and an all-you-can-eat and drink buffet. The price is $40 per person excluding tax and service charges and seats are limited to only 25 person.

Call now for reservations!

-Hayato Hishinuma-

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Information

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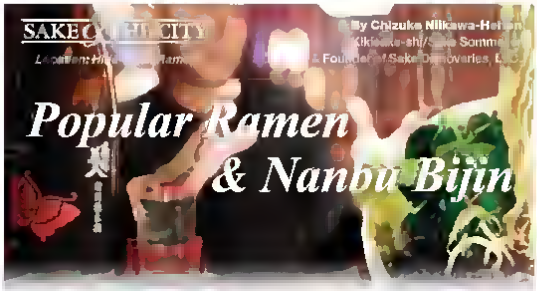

It is not an exaggeration to say that almost all Japanese are connoisseurs of ramen, they talk about ramen all the time. Of course I too am one of these people.

After Ippudo opened in New York, many new ramen shops have been opening, and now it seems that New York is experiencing a ramen boom.

This time the place I'd like to recommend is Hidechan Ramen (248 E. 52nd St. New York NY 10022). Presently, the noodles they're using for their ramen are all from NY's top noodle maker, Mr. Shuichi Kotani. He uses only the highest quality wheat, kansui (alkaline water), and water, with no MSG. Mr. Kotani says, "These days too many ingredients are added to meals. It tastes strange to add so many ingredients. We should start subtracting ingredients and use only the ones we really need." Mr. Kotani's favorite dish is vegetable ramen. It combines his very simple noodles with seasonal vegetables in a rich and savory kombu broth with the refreshing aroma of lime. On the side is a glass filled to the brim with Nanbu Bijin Tokubetsu Junmai. "Nanbu Bijin truly is the best sake with meals. It's great with soba, yakitori, and of course ramen", he says. I was glad to see the smile on Mr. Kotani's face as he happily slurped noodles and drank Nanbu Bijin.

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[from left] Aiyu Shiboritate • Yashitsune Kyokusen • Benkei • Harada • Koshi

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Sake Lover's Pick for Shochu: Kuromaru

When Sakagura opened fifteen years ago, the midtown establishment quickly came to be known as the best sake bar in the United States, starting with more than 200 kinds of jizake (sakes crafted in microbreweries in Japan) along with impressive cuisine and presentations to match. As the manager, Ms. Yukie Hashimoto puts it, they strive to be the "Japan you can get to without a plane ticket." Today, Sakagura's list has grown close to 250 sakes, and as it continues to expand, they are also covering areas they never thought they would a decade ago, and that is shochu. Kuromaru, a sweet potato based shochu was one of their most recent additions.

When did your shochu list start growing, and why did you recently add Kuromaru?

When we first opened, I think there were only about one or two name brand shochus on the list. The list really didn't start growing until the shochu boom four or five years ago. Today we carry about ten different shochu varieties that represent all of the major categories like potato, rice, barley, sesame, buckwheat, brown sugar, and awamori. The reason we decided to carry Kuromaru was because of the light and clean taste, unusual to potato-based shochu. And it also goes along with the concept of our restaurant in that it is elegant, approachable to women, and goes well with food.

How would you describe the taste of Kuromaru?

It's not a typical potato-based shochu because it is very delicate, but it truly is a versatile drink because it can literally go with any kind of foods, wether it's rich and oily like grilled meats or light and refreshing like sashimi. It has flavor, yet it doesn't get in the way of anything.

What do you think would be the perfect match with Kuromaru?

Our chef is quite a fan of Kuromaru, and he prepared something special to go with Kuromaru, *Kamonegimiso* (duck with miso and scallions). It's an altered, traditional dish from Kyushu area, which would normally use pork instead of duck. Kuromaru is excellent with the rich flavor of duck. It's not usually on our menu, but we'll be happy to make it if requested.

What is the best way to drink Kuromaru?

Depends on what you are having. If you like it on the rocks, I think some appetizers like *Gomoku Kinpira* (assortment of vegetables sauteed with soy sauce base seasonings), *Nasu Dengaku* (grilled eggplant with miso paste). When it comes to Kuromaru, it actually brings out the flavors of the food, so it's really easy to keep drinking. For oyuwari (shochu mixed with hot water), I think *Ikura Donburi* (salmon roe bowl) or *Sake Donburi* (grilled salmon bowl) would be great. It's also a shochu that can be used for any occasion, as an aperitif, paired with dinner, or even with dessert.

What do you think is a good shochu?

I think compared to sake, shochu was more for the working class, traditionally, so a good shochu would be one that's affordable, that you can drink all the time, and that you can treat like a good companion.

▲ According to executive chef, Mr. Yasuhiro Honma "Kuromaru is great for dishes with strong flavors like this dish, *Kamonegimiso* (duck with miso and scallions), because it doesn't get in the way of the flavor, but brings out the taste. Kuromaru also cleanses the palate after oily foods like duck."

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What is SHOCHU? What is iichiko?

Sake and Shochu: The Drinks that are Beloved by Japanese

The two traditional kinds of Japanese alcohol are sake and shochu. The map on the right shows the distribution of the top 30 sake and shochu makers. As you can see, most of the shochu makers are concentrated in Kyushu and Okinawa in the south, while the sake makers are spread thoughout Honshu. Since olden times Japan has had abundant resources of water and it was said that "the quality of the sake and shochu depends on the water". The one thing common to all the makers is that they are gathered around places where there is delicious water. Shochu iichiko too, is located in Oita prefecture in Kyushu and distills shochu in Usa city, where the water is delicious. There are two reasons for the prevalence of shochu makers in Kyushu. First, there has long been many sake makers in the Kyushu area, but like other southern prefectures such as Okinawa or Kagoshima, the climate is warm all year round so sake, which is usually not distilled, quickly spoils. In order to prevent spoilage, brewers began to employ the distilling method and the making of shochu quickly spread. Second, distilling first came to Kagoshima through Ryukyu (Okinawa, at that time an independent nation), and because of its close proximity, it is thought to have spread quickly to Kyushu.

Further, there is one key ingredient that sake and shochu cannot be made without: koji, a unique Japanese microorganism that is added to grains to convert starch to sugar. Since long ago, koji has been intimately linked to Japanese culinary culture and is used in making such essential foods as shoyu (soy sauce) and miso. So for these reasons, sake and shochu have been beloved by Japanese for many years and they are enjoyed throughout Japan.

Koji mold on barley works as an accelerator of converting starch to sugar.

Shoyu, one of the staple condiments in Japanese cuisine, is the product le benefited with the effect of koji.

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Enjoy the BAR style of iichiko

Shochu Iichiko is a distilled liquor that you can enjoy in style any time and any place. Iichiko is great to pair with food, but it's also fun to mix with juice and enjoy various kinds of cocktails. This time, we will introduce an Iichiko Seinn and fruit mix and Iichiko Frasco cocktail.

iichiko Seirin Fruit Mix Cocktail

Chill the bottle of Seinn in the refrigerator in advance. Cut your favorite fruits (grapefruit, orange, lime etc.) into small pieces and combine them in a glass, pour in the chilled seinn and lightly mix. There you have a refreshing Seinn Fruit Mix Cocktail.

iichiko Frasco Cocktail USA

(a play on words combining Usa city, where Iichiko is made and the U.S.A. where we want people to enjoy Iichiko.)

Shake up Frasco, grapefruit juice, lime juice and sugar using a shaker. Pour the mixture into a glass and put in 1 or 2 pieces of ice from the shaker. Next, pour the tonic water as needed into the glass. Finally, pour the red wine, it will float on top. The result is a gorgeous looking Coctail USA.

- 30ml Iichiko Frasco
- 15ml lime juice
- tonic water as needed
- 20ml grapefruit juice
- 1 tsp sugar
- 20ml red wine

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Upgrade Your Cooking with a Drop —Kunsei (Smoked) Condiments from Japan

In North America, the love of smoky tastes is a regional trademark and the quest for innovative flavors has even inspired several food contests. From across the Pacific Ocean, far from our regular BBQ flavors and heavy sauces, a line of luxury smoked condiments was introduced to the U.S. last year. The Japanese premium condiments called the "Kunsei" series consist of smoked soy sauce, smoked olive oil, smoked sesame and smoked pepper, and they are brought by 903 International, the marketing agency specializing in premium branded ingredients from Japan.

At the 2010 International Restaurant and Food Service Show in New York, the Kunsei line of products was one of the most well-received, innovative products. Dean & DeLuca, fine food grocery store, seized this unique opportunity to introduce the condiments to their food-lovers audience. They are, today the exclusive retailer of the Kunsei line. Maria Roemer, Merchandise Manager at Dean & DeLuca, explains that when she found the Kunsei line, she couldn't pick one item to isolate and sell in store. So they decided to carry the whole line. The success of the products was almost immediate, and she adds that the clientele is reacting so positively to the products that they can't even keep the product in stock!

Dean & DeLuca has a very strict policy in selecting their luxury products. One of the most important factors is the quality of the ingredients paired with the manufacturing process. Kunsei's smoked soy sauce is the prime example of this philosophy. It took almost 10 years for a Japanese chef from Akasaka to come up with the perfect smoked aroma and refine his secret recipe for soy sauce. Its savory, smoky flavor involves cold-smoking over cherry wood until just the right intensity of flavor is achieved. Slowly and closely supervised, the smoking session lasts many hours. The smoke penetrates the ingredients gradually and preserves the integrity of the natural taste. No chemicals, preservatives or artificial flavors are added to the finished product: it goes straight from the nice and clean breeze of the Nagano Prefecture, to the selective shelves of Dean & DeLuca.

There are so many ways to enjoy the Kunsei products. A few drops of soy sauce will subtly open new flavors in your base sauce without overpowering its taste. The distinctive smoky kick is not only the perfect condiment for rich grilled food but also makes a surprising twist for dipping sauces for sashimi, sushi and rolls. Also, try drizzling the smoked olive oil over salads or sprinkling smoked sesame on top of your rice and pasta. You'll notice your dish is instantly upgraded. With such high quality products, you can never go wrong, so be creative and let go your imagination to enjoy the Kunsei line of products.

Info 903 International
420 Lexington Ave., Suite 2531, New York, NY 10170
TEL. 917-701-0162
www.903international.com / info@903international.com

Where to buy: Dean & DeLuca
www.deandeluca.com

Distribution: New York Mutual Trading
www.nymtc.com

How to use the Kunsei products

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✢ Pork Cutlet
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✢ Pasta, Pizza
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(any meat, any vegetables etc.)
✢ Vanilla Ice Cream
✢ Carpaccio
✢ Mozzarella Cheese & Tomato Salad

Smoked Pepper
✢ Vanilla Ice Cream
✢ Tomato Juice
✢ Macaroni & Cheese

Smoked Sesame
✢ White fish Sashimi
✢ Salad ✢ Soba, Udon (noodle)
✢ Cold Tofu ✢ Carpaccio
✢ Curry & Rice Pasta

Smoked Salt (rock salt)
*Smoked Salt is currently available for professional only
✢ Salad ✢ Sushi, Sashimi
✢ Tempura ✢ Deep fried food
✢ Toast ✢ Onigiri (rice ball)

Cooking with Kombu – A Japanese Culinary Master Class

Working with the seaweed kombu "shows the level of the chef and the technique" and Gohan Society's 2011 inaugural event provides the step-by-step guide.

As anyone familiar with Japanese cuisine knows, many dishes contain seaweed as the prominent ingredient. What may be less commonly known, however, is the story behind the seaweed, the distinct characteristics among the various types, the different oceans which each variety calls home, the individual dishes calling for a particular type of seaweed and the process transforming it from an ocean plantlife to a tasty, healthy component of your favorite Japanese meal. On January 10, 2011, the Gohan Society presented New Yorkers with a rare opportunity to uncover the mystery of kombu.

Master Chef and presenter, Toshio Suzuki of Sushi Zen introduced several varieties of seaweed, each native to a different ocean around Japan, such as wakame, hijiki and nori, and provided a detailed background of kombu, a seaweed native to the waters of the northern island of Hokkaido. Seaweed, kombu in particular, is rich in minerals, promotes healthy internal functions and is used for making dashi, or broth, stock and as a base for noodle soups, stews or simmered dishes.

At this event, attendees sampled broth extracted from different kombu to discern taste and aroma differences. Depending on its color, taste and shape, kombu serves different purposes and, for example, while ma-, rishiri- and rausu-kombu make great dashi, hidaka-kombu is better used for simmered dishes.

Chef Suzuki has tips for those attempting to cook with kombu at home: be sure to buy thick kombu with white edges – a sign of full maturity and high umami content; use only filtered water since water quality affects kombu; choose uniformly colored bonito flakes, as opposed to the dual color variety, for the dashi stock; and when cooking dashi, drain the kombu naturally through a cheesecloth – do not squeeze – and don't let the water temperature boil. Following these tips ensures you get "the best flavor out of it and nothing else."

Indigenous to Japan, kombu has been enhancing dishes since 400BCE and thanks to Chef Suzuki and the Gohan Society, it can now become a welcome part of New York home cooking as well.

The Gohan Society Mission

The Gohan Society fosters an understanding and appreciation of Japan's culinary heritage in the United States through educational outreach to all who admire and enjoy Japanese culture.

www.gohansociety.org

For further information, please contact Saori Kawano at saori@gohansociety.org

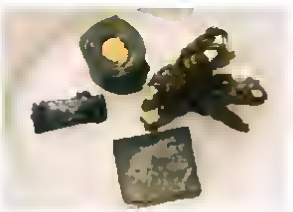
Time Line

▲ Chef Toshio Suzuki spoke at the French Culinary Institute to students and professional chefs on the intricacies of working with kombu

▼ Following its drying process, each kombu bears a different shape and subsequent use. The smooth, flat type will make great dashi stock.

▲ Sampling broths extracted from various, different kombu helped the audience to detect subtle differences in taste and aroma

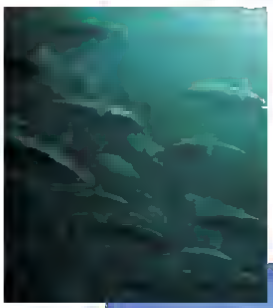
▼ Event co-sponsor, Matsumaya Foods, treated attendees to samples of different kombu – including one with all dashi extracted as it can be enjoyed and eaten as-is!



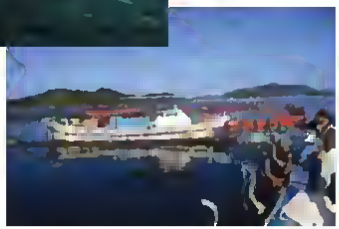
MONO-logue

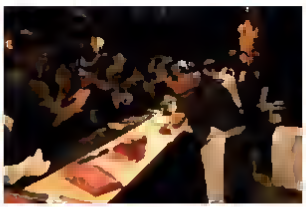
"Mono" means "thing," "object," or "product" in Japanese, but it also implies that the thing has quality. In this corner, we introduce "mono" that characterize Japan's spirit of constantly improving quality.

Photo courtesy of Blue Ribbon Sushi



Ten-Qoo (pronounced Ten-Kuh) Maguro is the name of sustainable bluefin tuna cultivated in the fishery farm in Amakusa in Kumamoto prefecture, using artificially hatched bluefin tuna by the Fishery Laboratory in Kinki University. It is now available in the U.S.





Iron Chef Masaharu Morimoto showed his masterful knife technique and cut sustainable bluefin tuna provided by True World Foods at the food event last October.

Vol. 10 - MONO of the month

Sustainable Bluefin Tuna via Artificial Hatching

Food sustainability is a concern that has become more widespread than ever before. It has always been a point of interest among foodies who can, and often, do pay the price for this peace of mind, but as of late others have jumped on the bandwagon of this trendy concept. In regard to fish, nowhere is this more of an issue than in Japan, the country that consumes 70% of the world's tuna. Ensuring its stable supply is of utmost concern to the Japanese, and since this is impossible with wild tuna, turning to other options became necessary. This is where something called "kanzen youshoku," or artificial hatching, comes into play.

As opposed to wild tuna fishing or typical tuna farming*, artificial hatching involves human intervention in regard to incubation. The ongoing cycle from birth to reproduction of offspring is all carried out by artificial rearing. For example, eggs are taken from an adult tuna and after artificial hatching they are raised. Eggs are then taken from the resulting larger fish, and success is achieved when they are able to be artificially hatched. It takes three generations for a tuna to officially receive the label of "artificially hatched," as its parents cannot have been wild.

However, this process is not as simple as it sounds, especially in regard to tuna. There are many factors involved, such as precisely controlling the water's temperature. The major problem is that the fish die easily, as in the first 10 days there is only a 10% survival rate (it takes three years for a tuna to become 100 pounds). It is only recently that Japan has had success with this technique, and this came after 30 years of research at Kinki University.

There were many bumps along the way, but researchers there have now mastered artificial hatching for not only tuna, but bream and yellowtail as well. Despite this, many challenges still remain so it is too early to say that we are in the era of artificial hatching. For example, prices for fish raised via this method remain prohibitively high.

Yuji Haraguchi from the Marketing Department of True World Foods, a wholesale distributor of seafood and specialty grocery items, echoes this sentiment. His company delivers artificially hatched tuna to top tier New York restaurants like Morimoto, Blue Ribbon Sushi and Ushiwakamaru but this is a new phenomenon. Haraguchi says, "As of now, sustainable bluefin is limited to big, famous places as it is viewed as a luxury item. Once regulations regarding wild tuna become tighter, people will have to pay more attention to artificially hatched tuna." Considering that it took decades for this technique to become a reality, it is exciting to think about its potential in the coming years.

*With typical tuna farming, young fish caught in the ocean are grown in fish preserves.

Information

True World Foods
24 Link Dr., Rockleigh, NJ 07647 USA
TEL. 201-750-0024
www.trueworldfoods.com

Ten-Qoo Maguro
www.ten-qoo.com

Fishery Laboratory in Kinki University
www.fiku.jp

Grocery & Sake Guide

The following is a list of stores where you can buy Japanese food and liquor.

Coupon available at www.chopsticksny.com

GROCERY

M2M B'way & 114th
2095 Broadway (bet 114th & 115th St) — Japanese
212-280-4800

Dataobu
129 E 47th St (bet 3rd & Lexington Ave) — Japanese
212-7597360

Katagiri & Co ,Inc
224 E 59th St (bet 2nd & 3rd Ave) — Japanese
212 755-3566

Sanrise Mart Midtown
12 East 41st St (bet 5th Ave & Madison Ave.) — Japanese
646-380-9280

Yegura
24 E 41st St (bet Madison & 5th Ave) — Japanese
212-679-0727

H Mart Han Ah Ream
25 W 32nd St (bet. 5th Ave & Broadway) — Korean
212-695-3283

Woorijip
12 W 32nd St (bet. 5th Ave & Broadway) — Korean
212-244-1115

Japan Premium Beef
57 Great Jones St. (bet Bowery & Lafayette) — Other
212 260-2333

JAS Mart
35 St Marks Pl (bet 2nd & 3rd Ave.) — Japanese
212 420-5370

M2M E Village
200 E 11th St (at 3rd Ave) — Japanese
212 353-2656

Sanrise Mart Astor Pl.
4 Stuyvesant St. 2 Fl (bet 9th St & 3rd Ave) — Japanese
212 598-9640

Pearl River Mart
477 Broadway (bet Grand & Broome St) — Chinese
212 431-4770

Sunrise Mart SoHo
494 Broome St (Wooster St & W Broadway) — Japanese
212-219-0033

Tonjia Mart
91 Mulberry St. (bet. Bayard & Canal St.) — Japanese
212-962-6622

Midoriya
167 N5th St Brooklyn NY — Japanese
718-599-4650

Family Market
23-15 Broadway Astoria, NY 11106 — Japanese
718-3567925

H & Y Marketplace
150-51 Northern Blvd Flushing NY 11354 — Korean
718-461-1911

H Mart Northern 156
150-40 Northern Blvd Flushing NY 11354 — Korean
718-888-0005

H Mart Northern Blvd.
147-40 Northern Blvd Flushing NY 11354 — Korean
718-358-0700

H Mart Union
23-02 Union St Flushing NY 11354 — Korean
718-445-5656

H Mart Williston Park
400 Hillside Ave Williston Park, NY 11596 — Korean
516-896-0270

H Mart Woodside
59-18 Woodside Ave Flushing New York 11354 — Korean
718-446-0759

Sakura-ya
73-05 Austin St Forest Hills NY 11375 — Japanese
718-268-7220

H Mart Great Neck
495 Great Neck Rd Great Neck NY 11021 — Korean
516-482-3113

Nara Japanese Foods
1854 Main St, Port Washington NY 11050 — Japanese
516-883-4639

Shin Nippon Do
93 Mineola Ave Roslyn Heights NY 11577 — Japanese
516-625-1614

DAIDO
522 Mamaroneck Ave White Plains NY 10605 — Japanese
914-683-6735

DS Seafood
14-16 North Central Ave, Hartsdale NY 10530 — Japanese
914-946-9085

Fapi Mart Scarsdale
616 White Plains Rd Scarsdale NY 10583 — Japanese
914-472-1468

H & Y Marketplace
478 Flaniview Rd, Hicksville NY 11801 — Korean
516-935-4041

Kam Sea Foods
22 Barker Ave, White Plains, NY 10601 — Korean
914-428-4500

NIJIYA Market
16 N. Central Ave Hartsdale, NY 10530 — Japanese
914-949-2178

Dishiabo
283 Halstead Ave Harrison NY 10528 — Japanese
914-835-4350

Asian Market
91 Colvin Ave Albany NY 12203 — Chinese
518-456-8186

Fapi Mart Connecticut
1212 Putnum Ave Old Greenwich, CT 06878 — Japanese
203-698-2107

J-Mart
15 Orange St. New Haven, CT 06510 — Japanese
203-782-1234

Family Market NJ
10 Franklin Tpk. Waldwick, NJ 07463 — Japanese
201-444-5133

H & Y Marketplace
1 Hensen Pl Ridgefield NJ 07657 — Korean
201-943-7400

H & Y Marketplace
433 S. Washington Ave. Bergenfield NJ 07621 — Korean
201-384-8288

H Mart Cherry Hill
1720 Route 70 E. Cherry Hill, NJ 08003 — Korean
856-489-4611

H Mart Edison
516-14 Old Post Rd Edison NJ 08817 — Korean
732-248-8588

H Mart Englewood
25 Lafayette Ave Englewood NJ 07631 — Korean
201-871-8622

H Mart Little Ferry
250 Bergen Tpke Little Ferry, NJ 07643 — Korean
201-614-0400

H Mart Ridgefield
321 Road Ave Ridgefield, NJ 07657 — Korean
201-943-8600

Mitsuwa Marketplace
595 River Rd Edgewater NJ 07020 — Japanese
201-941-8113

Ridgewood Fisheries
30 Prospect St Ridgewood NJ 07450 — Japanese
201-670-0882

Meido
36 N. Narberth Ave, Narberth PA 19072 — Japanese
610-747-0557

Tokyo Japanese Store
5535 Ellsworth Ave Pittsburgh, PA 15232 — Japanese
412-661-3777

SAKE

Gotham Wines & Liquors
2517 Broadway (bet 93rd & 94th St) — Sake/Shochu
212-932-0300

Nancy Wine's
313 Columbus Ave (bet 74th & 75th St) — Sake/Shochu
212-877-4040

Garnet Wine & Liquors
825 Lexington Ave. (at 63th St.) — Sake/Shochu
212 772-3211

Mister Wright
1963 3rd Ave (bet. 58th & 59th St.) — Sake/Shochu
212 722-4564

Ambassador Wine & Spirits
1020 2nd Ave (at 54th St.) — Sake/Shochu
212-421-5078

Beekman Liquors
500 Lexington Ave (bet 47 & 48th St) — Sake
212-753-5857

Landmark Wine
167 W 23rd St (bet 6th & 7th Ave) — Sake/Shochu
212-242-2323

MJK liquor
161 3rd Ave. (at 16th St.) — Sake/Shochu
212-475-9188

Union Square Wine & Spirits
140 4th Ave (at 13th St.) — Sake/Shochu
212-675-8100

LE DU WINES
600 Washington St (at Leroy St) — Sake
212-924-4889

Astor Wines & Spirits
399 Lafayette St (at 4th St) — Sake/Shochu
212-674-7500

SAKAYA
324 E 9th St. (bet 1st and 2nd Ave) — Sake/Shochu
212-505-7253

Warehouse Wines
735 Broadway (bet 4th St & Astor Pl) — Sake/Shochu
212 982-9770

East Village Wine
183 Stanton St (bet. Attorney & Clinton St) — Sake
212-358-7700

Granyette Wine
151 Grand St (bet. Lafayette St.) — Sake/Shochu
212-925-1206

New York Wine Exchange
5 Broadway (bet Battery Pl & Morris St.) — Sake/Shochu
212-422-2222

September Wines & Spirits
100 Stanton St (at Ludlow St) — Sake
212-388-0770

Heights Chateau
123 Atlantic Ave (at Henry St.) — Sake/Shochu
718-330-0993

Smith and Vine
268 Smith St. (bet. Sackett & Degraw St) — Sake
718 243 2864

Delite Super Market
420 Washington St Hoboken NJ 07030 — Sake/Shochu
201-420-7600

JAPANESE WHOLESALER

JFC International Inc
40 Varick Ave (bet Thames St & Johnson Ave) — Food/Sake
718-456-8805

Central Boshi U.S.A. Ltd
55-30 46th St Maspeth NY 11378 — Food
718-729-0966

Daiei Trading Co , Inc
14-50 126th St College Point, NY 11356 — Food/Sake
718-539-8100

New York Mutual Trading Inc
25 Knickerbocker Rd Moonachie NJ 07074 — Food/Sake
201-933-9555

Nishimoto Trading Co , Ltd
602 Washington Ave. Carlstadt, NJ 07072 — Food/Sake
201-804-1600

Wine of Japan Import, Inc.
235 West Parkway Pompton Plains NJ 07444 — Sake
973-835-4545

"Creating hairstyles that complement the client."

Beauty Advisor of the Month: Minoru Minamida of Salon Vijin

What is distinct about Salon Vijin's haircuts?

A haircut is not just making a hair style, but creating an image that reflects a person's inner beauty. We want clients to both feel and look different when leaving our salon, and we have a phrase that encapsulates this: "More youthful, more beautiful, more enjoyment and more dreams!"

What is your hair salon's special feature?

We are completely dedicated to the negative ion concept and use this type of water products, professional tools and treatments. Everything from our hair dryers to steamers is exclusively negative ion, and we are particularly proud of our specialized showerhead. We use it in the salon and also lend it out to clients for a week-long trial to see if they want to purchase it. This water retains moisture, makes hair soft and gives it luster, which provides it with a nice healthy look.

Can you share your guiding philosophy?

In terms of the service we provide, we strive to create hairstyles that complement the client, are easy to maintain and are trendy. Also, they cannot easily be copied by others who might attempt to imitate what we do. In terms of my personal philosophy as a manager, I pursue my employees' physical and spiritual happiness, as well as try to contribute to society. Annually I bring a group to Cambodia to provide haircuts for sick children, which I believe helps to accomplish both goals.

Salon Vijin
(Manhattan location)
10 Rockefeller Plaza, Concourse level
New York, NY 10020
TEL. 212-664-0664 / www.salonvijin.com
(Kobe location)
TEL. 078-31-2084 / www.salonvijin.jp

Beauty & Health Tips from Mr. Minamida

Several years ago, I began experiencing health problems such as swelling in my feet and fatigue. As my job requires standing all day, I needed a remedy but am not crazy about taking medicine. Instead, I tried drinking ionized water, and two weeks later saw a big difference in the quality of my sleep. Two months later the swelling was gone and being on my feet no longer presented a problem. I decided to see if I could apply this to my clients and their hair, and introduced the negative ion idea to my salon about six years ago. As they say, the rest is history! Besides this, I make sure to get enough sleep and start each day with a bath, in negative ion water of course.

Make a statement with your eyes
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By Appt. Only

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PROPOLIS
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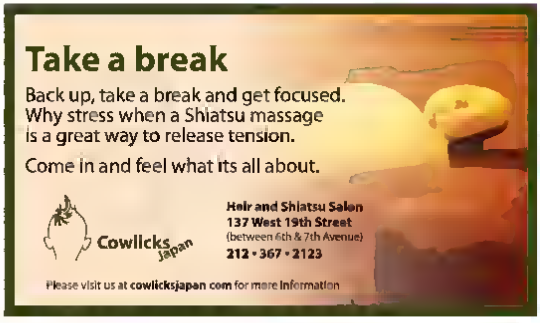
$60 (reg.) → $55
90 capsule/ box • Suggested use: 3 capsules per day
www.junabaas.com 1-847-380-1468


Take a break
Back up, take a break and get focused.
Why stress when a Shiatsu massage is a great way to release tension.
Come in and feel what its all about.
Cowlicks Japan
Hair and Shiatsu Salon
137 West 19th Street
(between 6th & 7th Avenue)
212 • 367 • 2123
Please visit us at cowlicksjapan.com for more information

Beauty Guide

Indicated prices are basic haircut price for hair salons and recommended treatment price for spas.

Coupon available at www.chopsticksny.com

HAIR SALON

Upper West — Hoshi Coupe III
2901 Broadway (at 108th St) — F $40 M $40-
212-663-0460

Upper East — Giovanni-Sacchi
1364 Lexington Ave (bet 90th & 91st St.) — F $50 M $30-
212-360-5557

Upper East — Michi
208 E 60th St (bet 2nd & 3rd Ave) — F $75- M $50-
212-752-8228

Upper East — Tomoko Shima Hair Salon
A comfortable and private atmosphere in the Upper East. The stylists are highly reputable for high techniques and extensive knowledge to treat any hair types as well as Japanese Straighten ing Perms. Wedding hair & make-up service also available.
171 E 92nd St (bet 3rd & Lexington Ave) — F $60- M $55-
212-722 8828 www.tomokoshima.com

Midtown West — Midomo Soloe-Gallery
545 8th Ave (bet 37th & 38th St) — F 100 M 100-
917-432-2867

Midtown West — Mingle Salon New York
10 W 55th St 2 Fl (bet 5th & 6th Ave) — F $80 M $70-
212-459-3320

Midtown West — Mitze
57 W 57th St #1204 (at 6th Ave) — F $145 M $115
212-757-5300

Midtown West — SALON VIJIN
From fabulous cuts to spectacular esthetic straight perms and color rings Salon Vijin holds the way in hair styling and care for the future. Weekdays 10am-7pm, weekend 10am-6pm. Appointment recommended.
10 Rockefeller Plaza, Concourse Level — F $54 M $57
212-664-0664 www.salonvijin.com

Midtown East — Eiji International
401 Madison Ave 5 Fl (bet 57th & 58th St.) — F $125- M $80-
212-838-3454

Midtown East — Hair Mates Midtown
114 E 40th St (bet Lexington & Park Ave) — F $80 M $55
646-652-4750

Midtown East — Hisako Salon
141 E 47th St 2 Fl (bet 3rd & Lexington Ave) — F $80 M $45-
212-754-7640

Midtown East — Minnish
231 E 53rd St (bet 2nd & 3rd Ave) — F $45- M $35-
212-759-2623

Midtown East — RH Plus Salon
RH+
Try the newest perm technology from Japan. Digital Hot Wave! The combination of digital perm and Japanese straightening perm creates a beautiful style by integrating straight hair with waves. We now offer Brazilian Keratin Treatment by popular demand.
805 3rd Ave 2 Fl (bet 49th & 50th St) — F $60- M $50
212-644-8058 www.rhplusny.com

Midtown East — Momotaro
22 E 49th St 2 Fl (bet Madison & 5th Ave) — F $70 M $80-
212-758-2392

Midtown East — Salnn Ishi
70 E 55th St (at Park Ave) — F $87- M $71-
212-866-4744

Midtown East — Shige Knsuda
141 E 55th St (bet 3rd & Lexington Ave) — F $90 M $50
212-759-2897

Midtown East — Wave 55 Nnir Salon
1059 2nd Ave (bet. 55th & 56th St) — F $80 M $45-
212-355-7389

Chelsea — Cnvflicks Japnn
137 W 18th St (bet 6th & 7th Ave) — F $60 M $55
212-367-2123

Chelsea — Hisako Salnn
183 7th Ave (bet. 20th & 21St.) — F $53 M $40-
212-366-2233

Chelsea — Hoshi Cnope I
256 W 19th St (bet 7th & 8th Ave.) — F $50- M $50
212-255-0770

Chelsea — KIWA Snlnn
234 W 27th St (bet 7th & 8th Ave) — F $55 M $55
212-620-3846

Chelsea — Tomoko Shima Downtown
In addition to her salon in the Upper East Side Tomoko Shima just opened her 2nd hair salon in Chelsea. As a grand opening promotion they offer 20% off for new clients for cuts, colors and blow outs valid until the end of March 2011.
235 W 14th St (bet 7th & 8th Ave) — F $65- M $50-
646-439-9277 www.tomokosh ma com

Gramercy — Hayato New York
125 E 23rd St 2 Fl (bet Lexington & Park Ave) — F $90 M $60-
212-673-7373

West Village — Hair Mode
476 6th Ave (bet 11th & 12th St) — F $50 M $50
646 381-8124

West Village — SEI-TOMOKO W4
142 W 4 th St (Washington Sq Pk & 6th Ave) — F $35- M $35-
212-477-5475

West Village — YUI Salon
YUI Salon features the elite stylists from NY Fash on Week Fall/Winter 2009 Collect on and Spring/Summer 2010. Our friendly staff reviews your hair and finishes up in a beautiful style. Cut, color, Japanese straight perm and head spa are always popular.
323 W 11th St (Greenwich & Washington) — F $70- M $60-
212-647 9303 www.yuisalon.com

East Village — 009
315 E 9th St (bet 1st & 2nd Ave) — F $60 M $50
212-677-2020

East Village — Ampersand
242 E 4th St (bet Ave A & B) — F $60 M $50
212 228-8450

East Village — Olnln
149 Ave A (bet 9th & 10th St.) — F $50 M $45-
212-777-5252

East Village — Hair Date
329 Bowery (bet 2nd & 3rd St) — F $50 M $45
212 220-8391

East Village — Hair Mates Downtown
13 3rd Ave (bet 7th & St Marks Pl) — F $40 M $35-
212 777-4612

East Village — Hoshi Coupe II
214 E 9th St (bet 2nd Ave & Stuyvesant St) — F $45- M $40
212-505-0383

CASHMERE JAPANESE SMOOTHER
• A Very Brand New Service in U S
• Your hair becomes manageable & super shiny!
• NO FORMALDEHYDE/ALDEHYDE
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22 East 49th St (bet. 5th & Madison Aves.), 2nd Fl
212 759-2392 / www.momotaronewyork.com

Tomoko Shima Hair Salon

DOWNTOWN GRAND OPENING PROMOTION

- 20% off for new clients for cut/color/blow out
- Valid till end of March 2011
- Both Uptown & Downtown location

Downtown
235 W 14th St. (bet. 7th & 8th Ave.)
w14st@tomokoshima.com
Tel: 646-438-9277

Upper East Side
171 E 92nd St (bet Lex & 3rd Ave)
E92st@tomokoshima.com
Tel. 212 722 8828

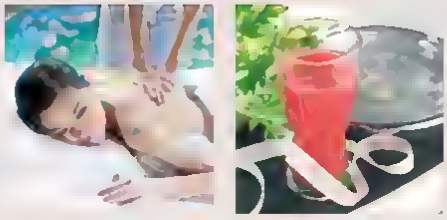
www.tomokoshima.com

Coming Next Issue

"Beauty and Health"

[Issue Date] 03/25/11(Fri)

[Deadlines]
General Ad 03/10/11 (Thu)



For ad inquiry, please call 212-431-9970 ext 130
or email us at adsales@chopsticksny.com

East Village **i Salon**
77 E 10th St (bet 3rd & 4th Ave.) | F $45- M $40
212-505-0537

East Village **K2 Salon**
215 E 10th St (bet 1st & 2nd Ave.) | F $65- M $50-
212-260-5190

East Village **Kiyara Salon**
15 F 12th St 2nd Fl
212-414-4486

East Village **Lotus Salon ne Ava. A**
31 Ave A (bet 2nd & 3rd St.) | F $70 M $55
212-475-2749

East Village **Pirka Salon**
233 E 4th St (bet Ave A & B) | F $60 M $50
212-673-6209

East Village **O Hair**
19 Bleecker St (bet Bowery & Layfeyette St.) | F $65- M $50-
212-614-8729

East Village **Redge Salon**
253 E 10th St (bet Ave A & 1st Ave.) | F $50- M $45-
212-777-3343

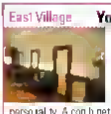
East Village **SEI-TOMOKO 02**
126 E 4th St (bet 1st & 2nd Ave.) | F $35- M $35-
212-473-3320

East Village **SEI-TOMOKO E13**
240 E 13th St (bet 2nd & 3rd Ave.) | F $35- M $35-
212 533-6613

East Village **Shizao**
627 E 6th St (Bet. Ave B & C) | F $65 M $55
212-777-2128

East Village **Takamichi Hair**
35 Great Jones St. 7 Fl (bet Bowery & Lafayette | F $100- M $95-
212-420-7979

East Village **Yo-C Salon**



The owner stylist Yoshi ui-Hzes funky & edgy styles of Tokyo elegance of Paris and aggressiveness of NY styles and highlights individual customer's personality. A combination of Japanese Straight Perm and cut is $300 & up. Student discount available. C
225 E. 5th St. (bet 2nd & 3rd Ave.) | F $75 M $75
212-529-0355 www.yo-csalon.com

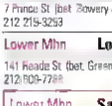
Lower Mhn **Hoshi Coupe Soha**
133 Prince St (bet. Sullivan & MacDougal St.) | F $70- M $60-
212-255-0770

Lower Mhn **Lotus Salon North Moora**
34 North Moore St (bet. Varick & Hudson St.) | F $100 M $80
212 219-3539

Lower Mhn **Lotus Salon Prince St.**
7 Prince St (bet. Bowery & Elizabeth St.) | F $80 M $75
212 219-3253

Lower Mhn **Lotus Salon Rasda St.**
141 Reade St (bet. Greenwich & Hudson St.) | F $100 M $70
212-608-7788

Lower Mhn **Salon Musa**



Masterminded by the owner and a veteran stylist, Yushi Yoshimura, Salon Musa has finally opened its door in Soho New York. The salon offers phenomenal Japanese style cutting techniques as well as color and perm treatments in a relaxing atmosphere
156 Sullivan St (bet W. Houston & Prince St) | F $75- M $90-
646-484-6033 http://salonmuse.com

Lower Mhn **Ujano Salon**
218 Mulberry St. (bet. Spring & Prince St.) | F $65- M $50-
212-343-2233

Brooklyn **Commune Salon & Grft**
191 Grand St. (bet. Driggs & Bedford Ave.) | F $60- M $50-
718-384-7412

Long Island **LI Wave**
18 Haven Ave. Port Washington NY 11050 | F $40 M $30
516-883-3046

Westchester **Akane Salon**
7 E. Hartsdale Ave. Hartsdale NY 10530 | F $55 M $45-
914-949-0216

Westchester **Hair Studio NAKA**
257 Halstead Ave. Harrison NY 10528 | F $60 M $50-
914-835-0045

Westchester **Hiro's Hair Salon**
99 Purchase St. Rye NY 10580 | F $60 M $50
914-921-9639

Westchester **Momotaro**
2 Spencer Pl. 2 Fl. Scarsdale NY 10583 | F $60 M $50-
914-472-5887

Westchester **Salon Susen**
19 E. Hartsdale Ave. Hartsdale NY 10530 | F $40 M $30
914-949-7475

New Jersey **Akane Salon**
2024 Center Ave. Fort Lee NJ 07024 | F $40 M $30-
201 461-3644

New Jersey **Katsuko Salon**
2035 Lemoine Ave. Bsmt. Fort Lee NJ 07024 | F $60 M $40
201-585-9099

New Jersey **Michi Beauty Salon**
595 River Rd. Edgewater NJ 07020 | F $50 M $40-
201-941-1866

New Jersey **Salon Toma**
1617 Parker Ave. Fort Lee NJ 07024 | F $50 M $45
201-346-0501

New Jersey **Tosh Hair Supreme**
1560 Lemoine Ave. Fort Lee NJ 07024 | F $45 M $40
201 461-5642

SPA

Upper East **Tsunami Day Spa**
208 E 60th St 2Fl (bet 2nd & 3rd Ave) | $90
212-826-5868

Midtown West **Excy Laser Hair Removel**
147 W 35th St (bet Broadway & 7th Ave.) | Upper Lip $50
212-695-1899

Midtown West **Nihon Day Spa**
15 W 44th St 10 Fl (bet 5th & 6th Ave.) | $40
212-575-7692

Midtown West **SHIZUKA New York**
7 W 51st St 6th Fl (bet 5th & 5th Ave.) | Skincare
212-644-7400

Midtown East **Lavender Laser Cosmetics**
18 E. 41st St (bet. Madison & 5th Ave.) | Initial $45/h
212-683-0041

Midtown East **MOONFLOWER SPA**
8 E 41st St 3 Fl (bet Madison & 5th Ave.) | $75 /h
212-683-6728

Korea Town **Aura Wellness Spa**
49 W 33rd St (bet. 5th Ave. & Broadway) | $70
212-695-9555

Korea Town **Salon Sarantty**
19 W 33rd St (bet. 5th Ave. & Broadway) | Nail Art $5/ea
917 526-1724

Korea Town **YAKSONMYUNGGA**
38 W 32nd St (bet broadway&5th Ave.) | $162-
212-564-7474

Chelsea **Fabylous Living**
145 W 28th St 9 Fl (bet. 6th & 7th Ave.) | Colonic $100
212-279-0559

Chelsea **Mist Beauty**
145 W 28th St 5 Fl (bet 6th & 7th Ave.) | Facial $45
212-643-3447

Chelsea **New York Electrolysis**

Offering comprehensive electrolysis treatment by highly trained Japanese electrologist with 10+ years of experience. Electrolysis is the only proven method of permanent hair removal. Call for free consultation. "You have nothing to lose but your unwanted hairs"
15 W 21st St. #904 (bet. 5th & 6th Ave.) | $50- /15min
917-210-4388 ext 101 www.electrolysnyc.com

Chelsea **Supple Spa**
55 W 19th St 2 Fl (bet 5th & 6th Ave.) | $65 /h
212-929-5948

East Village **TAMAGO Skincare**
236 E 13th St (bet 2nd & 3rd Ave.) | $48 /h
212-505-1559

Lower Mhn **Coriee Beauty Center**
121 Baxter St (bet Canal & Hester St.) | $45 /h
212-3417118

Lower Mhn **Facial Spa**
170-172 Canal St #338 (bet Mott & Elizabeth St.) | Facial $39/45min
212-925-5114

Lower Mhn **KSS BEAUTY SPA**
187 Centre St (bet Canal & Howard St.) | Mini-Facial $30
212-366-9531

Lower Mhn **NY Chinatown Nutrition Ctr**
9 E. Broadway #301 (at Catherine St.) | Weight Loss
917-622-0310

Lower Mhn **Spring Thyme Wellness Spa**
75 Nassau St (bet. John & Fulton St.) | $40-
212-385-4573

Queens **este de doronka**
115-49 Union Tpk. Forest Hills NY 11375 | Whitening $60-
917 806-4004

Queens **Spa Castle**
131-10 11th Ave. College Point, NY 11356 | $35-
718-939-8300

Westchester **este de doronka**
21 Lake St. White Plains NY 10603 | Lift up $90-
917-806-4004

New Jersey **King SPA Fitness**
321 Commercial Ave. Palisades Park, NJ | $35
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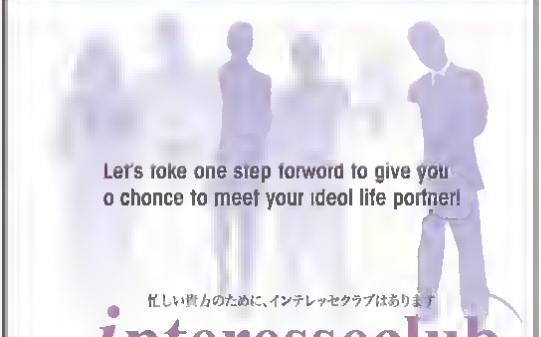

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501 Seminary Row Jat Amsterdam Ave) 212-871-4251 http://web.me.com/yukiotakemoto/Shiatsu_Your_True_Self/Welcome.html

Upper East — Tsunami — $90 /60min

208 E 60th St 2Fl (bet 2nd & 3rd Ave) 212-628-5958

Midtown West — Osaka Health Spa 46 — $100 /60min

37 W 46th St (bet 5th & 6th Ave.) 212-575-1303

Midtown West — Osaka Health Spa 56 — $120 /60min

50 W 56th St #2A (bet 5th & 6th Ave t 212-856-3422

Midtown West — Salon de Tokyo — $70 /60min

200 W 57th St #1308 (at 7th Ave) 212-757 2147

Midtown East — Suzuki Shiatsu — $100 /60min

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141 E 55th St 2E (bet Lexington & 3rd Ave) 212 937-9114 www.do nse ta com — $110/ 60min

Midtown East — Ease Salon — $40 /25min

16 E 41st St #2R (bet Madison & 5th Ave) 212-661 5151

Midtwon East — Toshiyuki Endo L.M.T. — $50 /30 mn

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16 E 41st St 1Fl (bet 5th & Madison Ave) 212-683-0041

Midtown East — IDO HOLISTIC CENTER — $80 /90 m n

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9 E. 45th St. 8 Fl (be1 Mad son & 5th Ave) 212-599-5300 www idocenter com — $80 /90m n

Midtown East — Kunkudo Inc — $90 /60min

211 E 53rd St (bet. 2nd & 3rd Ave) 212-980-0088

Midtown East — Pdai Thai Massage — $100 /60min

211 E 43rd St (bet. 2nd & 3rd Ave) 347-705-4696

Chelsea — Cowlicks Japan — $40 /30min

137 W 19th St (bet 6th & 7th Ave) 212-367 2123

Chelsea — OHASHI INSTITUTE — $45-55 /60min

147 W 25th St 9 Fl (bet 6th & 7th Ave) 800-810-4190

East Village — Kaisy — $45 /60min

229 E 9th St 2Fl (2nd Ave & Stuyvesant St.) 212-253-8171

Lower Mhn — Health Trail CO. — $40 /60min

23 Pell St 2 Fl (bet Mott & Doyers St.) 212-608-2212

Lower Mhn — Howard's Beauty Salon — $50 /60min

34 Howard St 2nd Fl (Broadway & Crosby) 212-625-8006

New Jersey — Endo Seitai Shiatsu NJ — $60 /30min

23 Kingsland St 2 Fl Nutley NJ 07110 973-951-2938

ACUPUNCTURE

Upper West — Dr. Hong — $60 /30min

4167 Broadway (bet 176th & 177th St) 646-239-3322

Upper East — Herbal Fairy Spa — $40 /60min

225 E 84th St #7 (bet. 2nd & 3rd Ave) 212-288-3686

Midtown West — Eileen Chen — $100 /60min

119 W 57th St #511 (bet 6th & 7th Ave) 212-974-2980

Midtown West — Nihon Medical Group — $80 & up

16 W 44th St 10 Fl (bet. 5th & 6th Ave) 212 575-6810

Midtown West — NY Acupuncture & Herbs — $100 /Visit

250 W 57th St #1300 (at Broadway) 212-262-9068

Midtown West — Iisako Bionstein — $85 /visit

130 W 42nd St #511 (bet Broadway & 6th Ave) 516-457 3858

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151 W 54th St #21 (bet. 6th & 7th Ave) 212-246-7588 www.yamaguchiacupuncture.com — Acupuncture

Midtown East — Acamed Center — $80 /60min

150 E 56th St #1C (bet. 3rd & Lexington Ave) 212-688-8477

Midtown East — Amy Natura Center — $80 /visit

137 E 47th St (bet. 3rd & Lexington Ave) 212-317 2720

Midtown East — Chaa Yaaa Li — $90 /visit

141 E 55th St #3D (bet 3rd & Lexington Ave) 212-750-8384

Midtown East — Fuju Shimakagu LAc — $70 /visit

16 E 41st St 1st Fl (bet 5th&Madison Aves) 212-683-0041

Chelsea — Love & Compassion — $140 /120m n

48 W 21st St 7 Fl (bet 5th & 6th Ave) 212-242-8701

Chelsea — SuHu Natural Health — $90 /visit

1 Union Sq W #715 (at E 14th St.) 212-691-8281

Queens — Chin Kai — $90 /45min

139-47 Sanford Ave #1G Flushing NY 11355 718-961 7222

Long Island — Kimura Acupuncture — $80/incu $40/ven

697 Willis Avenue Williston Park, NY 11596 516-682-1282

DOCTOR

Upper East — Fay M. Ohsumi MD — Inter nist

117 115 E 84th St #1B (bet Lexington & Park Ave 212-288-8121

Midtown West — Anshin Medical Health — General Clinic

36 W 44th St #306 (bet 5th & 6th Ave.) 212-730-9010

Midtown West — M. Sonoda MD — OBGYN

200 W 57th St #905 (at 7th Ave) 212-377-8787

Midtown West — Nihon Medical Group — General Clinic

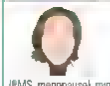
15 W 44th St 10 Fl (bet 5th & 6th Ave) 212-575-6810

Midtown East — 41st Street HealthCare — General Clinic

Dr. El zaheth Cho p es des evens a multi-d sciplinary cl n c offer ng services n Internal Medic ne Gastroenterology Gynecology Urology Infertility IVF Oph halmology Hema ho ds Pain Management Podiatry Dermatology Lasers Fraxel and BOTOX

16 E 41st St 1st Fl (bet 5th & Mad son Ave) 212-683-0041 www.41stmed com

Midtown East — IDO HOLISTIC CENTER — Herbal Medicine



IDo Holist c Center specializes in "Kampo" Eastern herbal medicine, and prov des treatments for physical and psychological problems un que to females (PMS menopause) migraines allergy and constipat on A 30-min consultat on is $20 (reg $60) for new patients

9 E 45th St 8R (bet Madison & 5th Ave) 212 599-5300 www.herbajapan com

Midtown East — Haruyo Fujiwaki PhD — Psych ologist

16 E 41st St #4D (bet Mad son & 5th Ave) 212-286-2627

Midtown East — Mitsugu Shimmyo — Optometrist

345 E. 37th St #203 (bet 1st & 2nd) 212-867 5700

Midtown East — Oversea Japanese Clinic — General Clinic

11 E 47th St 2 Fl (bet. Madison & 5th Ave) 212-223-3777

Korea Town — Japanese Medical Practice — General Clinic

55 E 34th St 2 Fl (bet Park & Madison Ave) 212-889-2110

Upstate — Oversea Japanese NJ — General Clinic

47-49 Halstead Ave #101 Harrison NY 10528 914-381-8888

New Jersey — Edgewater Family Care — General Clinic

725 River Rd #202 Edgewater, NJ 07020 201-943-4040

New Jersey — Evergreen Pediatrics — Pediatrics

1355 15th St #190 Fort Lee NJ 07024 201-224-3344

New Jersey — Japanese Womens Center — OBGYN

370 Fal sada Ave 3 Fl Teaneck, NJ 07666 201-747 2284

New Jersey — New Jersey Clinic — General Clinic

2231 Lemo ne Ave Fort Lee NJ 07024 201-944 1008

OTHER

Midtown East — Dojo Center — Sutai

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141 E 55th St. 2E (bet Lexington & 3rd Ave) 212-697 9114 www.donsutai com

Midtown East — Gyrotonic Exercise — $50/ session

18 E 41st St (bet Madison & 5th Ave) 212-683-0041

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FOCUS ★ FOOD

AN EXPERIENCE IN MAKING FRESH SOBA

Recent news from Japan reports that a popular hobby among Japanese men post-retirement is learning how to make soba noodles from scratch. I was excited to have the chance to observe soba fans here in New York trying their hands at this skill. I have enjoyed many delicious meals of soba, but this was a special opportunity to learn about the process of making handmade noodles.

Soba (buckwheat) has been in existence for 5000 years, and it came to Japan about 4000 years ago via Tibet and China. At that time the ground soba was made into dumplings which were then grilled or boiled. Soba traveled from the southern island of Kyushu north to Tokyo, where it began to be made into noodles around 1600. Currently there are over 100 types of soba throughout the world, but the consumption of it in this form is rare. It is primarily eaten as a grain in places like Poland, Russia and the Ukraine, and as a pancake in France and Russia. Japan is distinct in its enjoyment of it as a noodle, which has a unique taste different from that of udon and ramen.

The health benefits of soba are notable, as it is rich in vitamins and contains bioflavonoids which are said to purify the blood and improve its flow. Because of this, it has even been dubbed a "miracle noodle!" Also, the duration from soba's seed planting to harvest is only 75 days, so this quick turnaround time gives it potential as a crop to feed the world's hungry.

16 lucky soba fans were able to learn how to make soba noodles at a workshop held at the Japanese Culinary Center under the direction of the soba master from Soba Totto, Shuichi Kotani. This chef studied with soba masters for a decade in Tokyo before coming to NYC, and he was eager to share his knowledge with the enthusiastic participants.

Soba making starts by putting a combination of 20% wheat flour and 80% buckwheat flour through a sieve. The contents are then hydrated with 42% water in relation to the flour's weight, more moisture than you would need for pasta or bread. Kneading is the second step, which Kotani highlighted as soba making's most important aspect. If you don't do it properly and the dough is weak, the noodles will disintegrate when boiled. He also emphasized kneading from the same angle and with the same force each time in order to create an even final product.

Next Kotani placed the mixture on the counter and began rolling it out, forming a large square. After folding the square in two, he began methodically cutting the noodles at an enviable speed. Then he left it to the students to pair up and try out everything that he had demonstrated. Kotani made rounds of the room, helping participants with their kneading, rolling and cutting techniques.

While watching the students work, I took a moment to speak with the youngest participant, 14-year old Winston Trope. He was a regular at center classes and shared "I love cooking Japanese food and I'm especially interested in noodles!" Trope found the kneading challenging, but said that the rolling was no problem. Similar sentiments were echoed by young couple Elizabeth Wachstein and Eric Shahinian. "Overall it was easier than we thought, but the kneading was the hardest!" Eric was a devoted sobaphile but Elizabeth would be trying soba for the first time.

At the end of the night Kotani prepared a soba dish for participants to enjoy, and the noodles had a firm texture and a wonderful fragrance. They were served with simmered duck and specially prepared dipping sauce, which I found complemented the rich, buckwheat flavor. Looking around at the participants' satisfied faces, it was clear that they too had experienced the miracle of soba.

———Reported by *Stacy Smith*

Info. **Japanese Culinary Center**
711 3rd Ave. (on 45th St.), New York, NY 10017
TEL. 212-661-3333 / www.japaneseculinarycenter.com

Soba Totto
211 43rd St., (bet. 2nd & 3rd Aves.), New York, NY 10017
TEL. 212-557-8200 / www.sobatotto.com

1 Chef Kotani showing the students the art of rolling. **2.** A participant adds water to smooth out the mixture. **3** Students rolling out their dough post-kneading. **4** 14-year old Winston Trope skillfully handling the knife to cut the dough into noodles. **5** The meal offered by Kotani was Kamo Seiro: duck and al dente soba noodles garnished with shiitake, scallions and yuzu rind.

School Guide

The following is a list of schools where you can learn Japanese culture.

Coupon available at www.chopsticksny.com

LANGUAGE

Columbia University — Upper West — Japanese
2960 Broadway (bet. 114th & 116th St.)
212-854-1754

Your True SeK — Upper West — Japanese
601 Sem nary Row (at Amsterdam Ave.)
212-678-4251

Hunter College — Upper East — Japanese
695 Park Ave (bet. 68th & 69th St.)
212-772-4000

Japanese Study Hall NY — Upper East — Japanese
510 E. 80th St. (bet. E. End & York Ave.)
917-607-2817

Musical Kids International — Upper East — Japanese
1296 Lexington Ave (at 88th St.)
212 996-5899

NY Japanese Language — Midtown West — Japanese
257 W. 39th St. 14 FL (bet. 7th & 8th Ave.)
646-345-9777

Amity Language Institute — Midtown East — Japanese
124 E. 40th St. #203 (Lexington & Park Ave.)
212-697-8374

Hills Learning — Midtown East — Japanese

Hills Learning is the only language school in Chopsticks NY that offers group classes and private lessons for Japanese as well as Korean, Chinese, Thai and English. Trial lessons are available, with no mandatory material or registration fees.

380 Lexington Ave. 17 Fl. (bet. 41st & 42nd St.)
646-340-4377 www.hillslearning.com

ibec language institute, inc. — Midtown East — Japanese
369 Lexington Ave. #300 (bet. 40th & 41st St.)
212-697-2600

Japan Society — Midtown East — Japanese
333 E. 47th St (bet. 1st & 2nd Ave.)
212-715-1258

Language House — Midtown East — Japanese
545 5th Ave. #310 (at 45th St.)
212-949-5455

PC Teck — Midtown East — Japanese
317 Madison Ave. #900 (at 42nd St.)
212-808-4754

Rennert New York — Midtown East — Japanese
216 E. 45th St. 17 Fl. (bet. 2nd & 3rd Ave.)
212-867-9700

ABC Language Exchange — Chelsea — Japanese
146 W. 23th St. #5E (bet. 6th & 7th Ave.)
212 563-7580

NYCNDA — East Village — Japanese

Providing immersion into the Japanese language and culture for children ages 0-6 years in a fun environment. The activities include play, music, songs, crafts, games and story time. Visit the website for full details and additional programs! Daycare ages 3-5 years.

315 E. 5th St. #1H (bet. 1st & 2nd Ave.)
646-334-7426 www.nycnda.com

Tenri — Chelsea — Japanese
43A W. 13th St. (bet. 5th & 6th Ave.)
212-645-2900

Baruch College — Gramercy — Japanese
55 Lexington Ave. (bet. 24th & 25th St.)
646-312-1000

New York University — Lower Mhn — Japanese
145 4th Ave. (bet. 13th & 14th St.)
212-998-7200

Tribeca Language — Lower Mhn — Japanese
22 Harrison St. (bet. Hudson & Greenwich St.)
212 219-9893

GoNihonGo Language — Westchester — Japanese
PO Box 33 White Plains, NY 10605
914-255-5209

Int'l Lifelong Education — Westchester — Japanese
531 Central Park Ave. Scarsdale, NY 10583
914-723-7000

Cornell University — Upstate — Japanese
130 Stewart Ave. Ithaca, NY 14850
607 254-4636

Fairfield University — Connecticut — Japanese
1073 N. Benson Rd. Fairfield, CT 06824
203-254-4000

Japanese-American Society of New Jersey — New Jersey — Japanese

Their language program is taught by highly trained instructors who qualified through their special certification program. Group and individual lessons are available on and off the premises as well as via Skype.

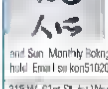
304 Main St. 2nd Fl. Fort Lee, NJ 07024
201-461-5133 www.jasofnj.com

Rider University — New Jersey — Japanese
101 Walnut Ln. Princeton, NJ 08540
609-896-5000

TRADITIONAL

Ikenobo Ikebana School — Upper West — Ikebana
30 W. 60th St. #6K (bet. 3rd & Lexington Ave.)
212-757-6748

Seiko Shodo — Upper West



Private shodo lessons by an instructor with 30 years of shodo practice and an 8th dan - the highest shodo degree. Lessons can be arranged on Tue, Thu, Sat and Sun. Monthly Rokuga (ink painting) meetings are also held. Email: sukon5102009@gmail.com for more detail.

315 W. 61st St. (at West End Ave.)
212-247-2589 www.seikoushodou.com — Calligraphy

Sogetsu Ikebana School — Upper West — Ikebana
201 W. 70th St. (at Amsterdam Ave.)
212-873-6115

Urasenke Chanoyu Ctr — Upper East — Sado
153 E. 57th St. (bet. 3rd & Lexington Ave.)
212-986-6161

Ellie's NY Floral Design — Midtown West — Ikebana
15 W. 44th St. 11 Fl. (bet. 5th & 6th St.)
212-661-3535

N.Y. Togei Kyoshitsu — Midtown West — Pottery

N.Y. Togei Kyoshitsu has been offering Japanese ceramic classes for beginner to advanced students since 1994. They teach traditional artistic aesthetics and functionality of togei. 2.5 hour trial class is $35. Unlimited studio use for open studio members.

5 W. 30th St. 3 Fl. (bet. Broadway & 5th Ave.)
212-956-1711 www.nytogei.com

NIHONWASDU USA — Midtown West — Kimono
1410 Broadway #2616 (bet. 39th & 38th St.)
212-869-0500

The Nippon Club — Midtown West — Sado
145 W. 57th St. 3 Fl. (bet. 6th & 7th Ave.)
212 581-2223

Lotus Books and Gifts — Midtown East — Ikebana
151 E. 57th St. 3 Fl. (bet. 3rd & Lexington Ave.)
212-744-5123

The Dhashi Institute — Chelsea — Shiatsu
147 W. 25th St. 11 Fl. (bet. 6th & 7th Ave.)
800-510-4190

Koha School of Somi-E — West Village — Calligraphy
64 MacDougal St. (at Houston St.)
212 673-5130

Ikebana Flowers New York — Lower Mhn — Ikebana
1133 Broadway #230 (bet. 25th & 26th St.)
212-255-9769

Kimisen Katede — Lower Mhn — Dance
226 Boulevard Glen Rock, NJ 07452
201 444-0511

The Kimono House — Lower Mhn — Kimono
162 Spring St. (at Thompson St.)
212-505-0232

Neshiku Ryukyu Dance School — Queens

The school offers Okinawan dance and singing classes in both traditional and folk styles. Jinko world-like to hear from singers interested in learning Okinawan songs to participate in Okinawan music performance with her. Contact for a free trial lesson.

242 17A Oak Park Dr. Douglaston, NY 11362
718-631-2637 www.Jinnkofishar.com — Dance

Ikebana International — Japan — Ikebana
info@ikebanany.org
212 724 7057

Ohara School — Japan — Ikebana
OharaNYC@aol.com
201-385-0353

MARTIAL ARTS

Aikido Up Here — Upper West — Aikido
3 Henshaw St. (Riverside Dr. & Dyckman St.)
646-483-8700

Kokushi Budo Institute — Upper West — Judo
337 Riverside Dr. (bet. 105th & 106th Ave.)
212 666-6777

Shorinryo Matsubayashi — Upper West — Karate
131 W. 72nd St. #2R (Columbus & Amsterdam)
212-875-8625

Skotokan Karate-Do NY — Upper West — Karate
2121 Broadway 4 Fl. (at 74th St.)
212-799-6500

UWS Kenshikai Karate — Upper West — Karate
326 Columbus Ave. (bet. 105th & 106th St.)
917 231-0487

Aikido Skoho Dojo — Upper East — Aikido
350 E. 92nd St. (at 1st Ave.)
646-509-9212

Kaizen Karate Dojo — Upper East — Karate
1788 3rd Ave. (at 96th St.)
212 828-5678

Ultimate Karate USA — Upper East — Karate
1950 3rd Ave. 3 Fl. (at 107th St.)
212-426-4666

WTKO Honbo Dojo — Upper East — Karate
206 E. 63rd St. (bet. 2nd & 3rd Ave.)
212-207-1907

New York Bedokai — Midtown West — Kendo
520 8th Ave. 18 Fl. (bet. 36th & 37th St.)
917-621-1460

Skinjinbokan Shorin Ryu — Midtown West

Traditional Okinawan Karate — The Shinjinbukan School was founded by Onaga Yoshimatsu Kocho in Okinawa, Japan. The New York branch is a private Dojo offering classes to a selected group of students of all ages. For an appointment, contact Sensei Jimmy Mora.

339 9th Ave. #307 (bet. 55th & 56th St.)
917-400-9163 www.shinjinbukan.com — Karate

Skimkyokushinkai NY — Midtown West — Karate
250 W. 36th St. 3 Fl. (bet. 7th & 8th Ave.)
646-235-0233

Kenshikaikan Karate — Midtown East — Karate
YMCA 224 E. 47th St. (bet. 2nd & 3rd Ave.)
212-756-9600

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265 Madison Ave. 5 Fl. (at 39th St.)
212-947-9334 www.kkny.net — Karate

N.Y. Shorin Ryu Karate — Midtown East — Karate
131 W. 26th St. 3 Fl. (bet. 6th & 7th Ave.)
212-430-9600

Bond Street Dojo — Chelsea — Aikido
214 W. 29th St. 3 Fl. (bet. 7th & 8th Ave.)
212-477-0899

D Dojo — Chelsea — Karate
151 W. 25th St. 5 Fl. (bet. 6th & 7th Ave.)
212-537-6441

Eizanryu Jojitse Biwoko — Chelsea — Jiu Jitso
214 W. 29th St. 3 Fl. (bet. 7th & 8th Ave.)
212-260-0927

New York Aikikai — Chelsea — Aikido
142 W. 18th St. 2 Fl. (bet. 6th & 7th Ave.)
212-242-6246

Skin Bodo Kai Aikido — Chelsea — Aikido
77 8th Ave. Bsmt. (at 14th St.)
212-691-1378

Shorinji Kempo NYC Branch — Chelsea — Karate
151 W. 26 St. 8 Fl. (bet. 6th & 7th Ave.)
917-721-8729

Tiger Schelmann's — Chelsea — Mix
33 W. 19th St. (bet. 5th & 6th Ave.)
800-620-3971

U.S. Budo Kai-Kan — Chelsea — Karate
110 W. 14th St. 2 Fl. (bet. 6th & 7th Ave.)
212-807-7336

World Kanreikai Karate — Chelsea — Karate
4 W. 16th St. 3 Fl. (bet. 5th & 6th Ave.)
212-677-7228

World Dyema Karate — Chelsea — Karate
35 W. 31st St. 8 Fl. (6th Ave. & Broadway)
212-629-7709

World Seido Karate — Chelsea — Karate
61 W. 23rd St. 2 Fl. (bet. 5th & 6th Ave.)
212-924-0511

Karate Honmo Dojo — East Village — Karate
58 E. 11th St. 5 Fl. (Broadway & University Pl.)
212-505-3656

New York Jiu Jitso — East Village — Jiu Jitso
666 Broadway (rsmi (at Bond St.)
212-343-8310

Lower Mhn	**Ken Zen Institute** 50 Thomas St (bet. Church St & W B way) 212-406-9104	Kendo
Lower Mhn	**Otsuki Judo Club** 547 Greenwich St. (bet. Vandam & Charlton St.) 212 [illegible]-6850	Judo
Brooklyn	**Aikido of Park Slope** 555 5th Ave. (at 15th St.) 718-788-5832	Aikido
Brooklyn	**Japan Karate Association** 565 5th Ave. (at 16th St.) 718-768-0345	Karate
Queens	**School of Toyotsu** 475 Onderdonk Ave. Ridgewood, NY 11385 917-449-7035	Mix
Long Island	**NY San Ten Kenate** 1370A Majors Path Southampton, NY 11968 631-996-4220	Karate
Staten Island	**Judo & Jujitsu Dojo** 3002 Amboy Rd. Staten Island, NY 10306 718-815-0150	Judo
New Jersey	**KYOKUSHIN KARATE NJ Branch** 350 Old River Rd. 2FL Edgewater, NJ 07020 212 347-3334	Karate
New Jersey	**Ridgewood Karate School** 30 Cottage Pl. Ridgewood, NJ 07450 201-447-2272	Karate
New Jersey	**Yoshitsune Jujutsu Kai** 434 Broadway Bayonne, NJ 07002 201-925-9015	Jin Jitsu

OTHER

Upper East	**MATHnyc** MATHnyc is run by Susanne V Skok, a private Mathematics tutor with over 15 years experience tutoring mathematics in New York City. She has degrees in Mathematics and Economics and is a former teacher and governess. Great with kids and teens 400 E. 76th St. (bet. York and 1st Ave.) 212-203-9272 www.MATHnyc.com	Math
Upper East	**Saori Weaving Arts** 227 E. 67th St. #E (bet. 2nd & 3rd Aves.) 212-722-2696	Other School
Midtown West	**Mud, Sweat & Tears** 654 10th Ave. (at 48th St.) 212-974-8121	Pottery
Midtown West	**The Nippon Club** 145 W. 57th St. (bet. 5th & 7th Ave.) 212-581-2223	Dance
Midtown West	**The School for Strings** 419 W. 54th St. (bet. 9th & 10th Ave.) 212-315-0915	Music
Midtown East	**The OOJO** The Dojo * Athletic Arts Training Center* NOW OPEN near Grand Central! * Performance Arts: Martial Arts, Dance, Studio Rentals, Movement Studies and more * 2500sf State of Art Facility fully equipped for Rehearsals, Auditions, Group Classes, Personal Training 265 Madison Ave. 5 Fl. (at 39th St.) 212-947-3334 www.kkny.net	Training Studio

Midtown West	**Toho Shoji N.Y.** 950 6th Ave. (bet. 30th & 37th Ave.) 212-868-7455	Jewelry Making
Midtown East	**Lavender Laser Cosmetic** 18 E 41 St. 1FL (bet. 5th & Madison Ave.) 212-683-0041	Other School
Chelsea	**COBU** 99 W 14th St. 3FL (bet. 5th & 6th Ave.) 917-304-2722	Japanese Drum
Chelsea	**Sachiyo Ito & Dance Co.** 405 W. 23rd St. #4G (at 9th Ave.) 212-627-0265	Dance
Brooklyn	**forte>piano studio** www.akokosasaki.com/fortepianostudio.htm 917-622-0395	Piano
Queens	**The Arts Cure Center** 33-24 Northern Blvd. 3 Fl. Astoria, NY 11101 718-729-3568	Dance
Long Island	**Japanese Cooking Studio** Mami@JapaneseCookingStudio.com 516-297-8761	Cooking

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SENSEI INTERVIEW, VOL. II

"LEARNING A LANGUAGE IS A TWO-WAY STREER FOR THE TEACHERS AND STUDENTS"

Dr. Fumiko Nazikian (Columbia University)

What is your advice to people who are studying Japanese?

My advice is to enjoy learning a language and have a positive attitude towards learning in general. I also encourage students to take advantage of living in New York City – engage in social cultural activities, join chat clubs, attend events about Japan

What is your philosophy of teaching Japanese?

Language acquisition is not just about learning vocabulary and grammar It is also about expressing your views/feelings getting feedback, and learning from one another A good teacher must have knowledge of the language, skills to promote learning, and care for the learner i e The teacher must have awareness of differences in personalities, preferences, and learning styles I want my students to understand how to use Japanese within the proper context, and not just memorize the English translations I also believe that teaching Japanese can be a good learning experience for me, it's not just a one-way street

What are the unique ways Japanese language is taught at Columbia University?

The main feature of our program here is to create innovative projects through technology Some of our projects include blogs analyzing textbooks and creating video podcasts We share these podcasts with other students in the U S and Japan and the students can have a friendly exchange of ideas and opinions

How do you encourage students if they encounter difficulties?

I encourage my students to take a step back and get a new perspective when they are having difficulties For example, if a student is having a problem with reading Japanese literature, I suggest to the student to try and find ways to make reading in Japanese fun.

Columbia University (Japanese Language Department)
TEL. 212-854-5027
www.columbia.edu/cu/ealac/japanese/

NAZIKIAN-SENSEI'S MINI LESSON

"Suki koso mono no jouzu nare"

This phrase means that when you like something, you will enjoy it and improve I truly believe that "suki" (to like & enjoy something) leads to effective learning Learning should be fun! For example if you don t like reading literature, why not try reading Japanese manga or magazines?

LANGUAGES CLASSES

- Chinese
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- English

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- Group Classes
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face on the banknote
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HIDEYO NOGUCHI (1876-1928)

Hideyo Noguchi was an internationally known bacteriologist who discovered the agent of syphilis Born into a poor farming family in Inawashiro, Fukushima, he accidentally burnt his left hand as a child but could not get medical treatment because of his poverty leaving his fingers connected and immobile. When he was 13, Noguchi was able to have surgery and recovered 70% of his fingers mobility. This motivated him to study medicine He showed talent immediately and became a medical doctor when he was 20. He moved to the United States in 1900 to be the research assistant of Dr. Simon Flexner at the Rockefeller Institute for Medical Research In 1913 Dr Noguchi proved that syphilitic spirochete was the cause of paralysis He traveled Central America and South Africa doing extensive research for a vaccine for yellow fever. While working in Africa, Dr. Noguchi caught yellow fever himself and died at the age of 51. He s been the face on the 1,000-yen banknote since 2004.

The Dojo
NY 265 Madison Ave. 5th Fl. @ 39th St., NYC 10016
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Japanese Book Ranking (data provided by Kinokuniya Bookstore)

MYSTERIES SOLVED BY FEMALE POLICE DETECTIVES

HARDCOVER TOP 5 IN JAPAN (2/7-13)

Book title	Author	Publisher
1. Kyoiku no Hou	*Ryuho Okawa*	Kofuku no Kagaku
2. Nazotoki wa Dinner no Ato de	*Tokuya Higashigawa*	Shogakukan
3. Kyuusei no Hou	*Ryuho Okawa*	Kofuku no Kagaku
4. Kujikenaide	*Toyo Shibata*	Asuka Shinsha
5. Bamu to Kero no Mori no Koya	*Yuka Shimada*	Bunkeido

THE MONTHLY PICK

NAZOTOKI WA OINNER NO ATO OE
A police detective, Reiko Takarao, is actually a billionaire heiress. Every time she gets stuck in solving cases, her butler, Kageyama, lends his brain to her. "Don't you understand such an easy trick, my lady?" He often makes harsh and rude comments to her, but the humorously mismatched team untangles the threads of problems. The book consists of a series of six short mysteries. (Rank #2)

PAPERBACK TOP 5 IN JAPAN (2/7-13)

Book title	Author	Publisher
1. Dying Eye	*Keigo Higashino*	Kobunsha
2. Yokame no Semi	*Mitsuyo Kakuta*	Chuko Bunko
3. Shinshun Utakai	*Yasuhide Saeki*	Gentosha
4. Symmetry	*Tetsuya Honda*	Kobunsha
5. Durararaii X 9	*Ryohgo Narita*	Ascii Media Works

THE MONTHLY PICK

SYMMETRY
A stationmaster witnessed a railroad accident caused by a DUI driver. In spite of the fact it killed more than 100 people, the sentence for the driver was only 5 years imprisonment. Knowing this, the stationmaster decided to get revenge on him. A chief homicide detective, Reiko Himekawa, solves seven murder cases in this anthology. (Rank #4)

PICKS FROM KINOKUNIYA NEW YORK (ENGLISH BOOKS)

THE DEVOTION OF SUSPECT X by KEIGO HIGASHINO
From Japan's most popular bestselling author today comes his most critically acclaimed award-winning work. The murder of an abusive husband after he returns to terrorize his former family leads to an unlikely ally, a brilliant math teacher and family neighbor coming to the aid of Yasuko, the wife and main suspect in the murder. But the police have an ally of their own, a brilliant physicist nicknamed 'Detective Galileo'.

BLOOD HINA: A MAS ARAI MYSTERY by NAOMI HIRAHARA
In this fourth installment of Naomi Hirahara's Mas Arai mystery series, Mas' best friend Haruo is getting married and Mas has grudgingly agreed to serve as best man. But then an ancient Japanese doll display of Haruo's fiancee goes missing, and the wedding is called off with fingers pointed at Haruo. To clear his friend's name, Mas must uncover a world of heartbreaking memories, deception, and murder.

Shop Guide

The following is a list of shops where you can buy Japanese goods, services and art

Coupon available at www.chopsticksny.com

FASHION

Upper West — Bit'z Kids — Clothing
410 Columbus Ave (bet. 79th & 80th St.) 212-724-1415

Upper East — R by 45rpm — Clothing
17 E. 71st St. (bet. Madison & 5th Ave.) 212-737-5545

Upper East — Seigo Accessories — Accessories
1242 Madison Ave. (bet. 89th & 90th St.) 212-534-6775

Upper East — SEIGO NECKWEAR — Accessories
1248 Madison Ave. (bet. 89th & 90th St.) 212-987-0191

Gramercy — Ripplu — Lingerie Shop

Japanese expert in body shaping undergarments with 20 years of experience. Specializes in custom-altered fits, from small 30A to full 40H, to enhance body shape. Three-step system gradually reshapes tissue through a series of bras to increase fit naturally.

96 Madison Ave. (bet. 27th & 28th St.) 212-689-2223 www.ripplu.com

East Village — ARGOSY — Clothing
428 E. 6th St. (bet. Ave. A & 1st Ave.) 212-982-7918

East Village — Local Clothing — Clothing
326 E. 8th St. (bet. 1st & 2nd Ave.) 212 777 3650

East Village — Tokio 7 — Clothing
83 E. 7th St. (bet. 1st & 2nd Ave.) 212-353-8443

East Village — Tokyo Joe — Clothing
334 E. 11th St. (bet. 1st & 2nd Ave.) 212-473-0724

Lower Mhn — Arth — Accessories
75 W. Houston St. (Wooster & W. Broadway) 212-539-1431

Lower Mhn — Bit'z Kids Tribeca — Clothing
275 Greenwich St. (bet. Murry & Warren St.) 212-571-0803

Lower Mhn — Facial Index — Eyewear
104 Grand St. (at Mercer St.) 646-613-1055

Lower Mhn — Jueko Yoshioka — Clothing
560 Broadway Suite 210 212 206-9302

Lower Mhn — Kaori's Closet — Clothing
71 W. Houston St. (Wooster St. & W. Broadway) 212-387-7788

Lower Mhn — Medome Killer — Clothing
396 Broome St. (bet. Mulberry St. & Cleveland Pl.) 212-505-9392

Lower Mhn — Mieko Mintz — Clothing
65 Thompson St. (bet. Spring & Broome St.) 212-477-1524

Lower Mhn — Mike Inetome — Clothing
93 Reade St. 2 Fl. (Church St. & W. Broadway) 212-566-7777

Lower Mhn — R by 45rpm — Clothing
150 Mercer St. (bet. Prince & Houston St.) 917 237-0045

Lower Mhn — UNIQLO — Clothing
546 Broadway (bet. Prince & Spring St.) 917 237-8800

Lower Mhn — Yohji Yamamoto — Clothing
103 Grand St. (at Mercer St.) 212-966-9066

Queens — Ripplu Flushing — Lingerie
135-20 39th Ave. #HL 219 Flushing NY 718-353-1345

J-POP CULTURE

Midtown West — HQ Video — Video Rental
21 W. 45th St. 2 Fl. (bet. 5th & 6th Ave.) 212-586-0196

Midtown West — Jim Hooley's Universe — Manga
4 W. 33rd St. (bet. 5th Ave. & Broadway) 212-268-7085

Midtown West — Kinokuniya Bookstore — Book
1073 6th Ave. (bet. 40th & 41st St.) 212-869-1700

Midtown West — Midnight USA — Video Rental
35 W. 43rd St. 2 Fl. (bet. 5th & 6th Ave.) 212-627 0502

Midtown West — Midtown Comics — Anime
200 W. 40th St. (at 7th Ave.) 212-302 8192

Midtown East — Book Off — Manga
49 W. 45th St. (bet. 5th & 6th Ave.) 212-685-1410

Midtown East — Midtown Comics — Anime
459 Lexington Ave. (at 45th St.) 212-302-8192

Chelsea — Cosmic Comics — Manga
10 E. 23 d St. 2 Fl. (bet. Madison & 5th Ave.) 212-460-5322

Chelsea — Image Anime — Anime
242 W. 30th St. (bet. 7th & 8th Ave.) 212-631 0966

West Village — AC Gears — Toy
59 E. 8th St. (Broadway & University Pl.) 212-260-2260

East Village — Forbidden Planet — Toy
840 Broadway (at 13th St.) 212-473-1576

East Village — Kim's Video St. Marks — Anime
124 1st Ave. (bet. 7th St. and St. Mark Pl.) 212-533-7390

East Village — St. Marks Comics — Manga
11 St. Marks Pl. (bet. 2nd & 3rd Ave.) 212-598-9465

East Village — Sunrise Mart — Video Rental
4 Stuyvesant St. (bet. 3rd Ave. & 9th St.) 212-598-3040

East Village — Toy Tokyo — Toy
51 2nd Ave. (bet. 5th & 6th St.) 212-673-5424

East Village — Video Gemas New York — Toy
202 E. 6th St. (at 3rd Ave.) 212-539-1035

Lower Mhn — Kidrobot — Toy
118 Prince St. (bet. Greene & Wooster St.) 212-966-1568

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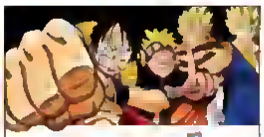

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For further information please visit www.mikihouse-usa.com

Lower Mhn **Sunrise Mart, Soho**
484 Broome St (W Broadway & Wooster) 212-219-0333 — Video Rental

Brooklyn **Zakka Corp**
155 Plymouth St (bet. Jay & Pearl St.) 718-801-6037 — Book

Queens **Anime Castle**
35-32 Union St. Flushing, NY 11354 347-438-1296 — Anime

Long Island **Anime Castle**
77 Searing Ave. Mineola, NY 11501 516-214-4484 — Anime

Westchester **Sefori Books**
512 Mamaroneck Ave. White Plains, NY 914-592-0149 — Video Rental

TRADITIONAL

Upper East **Sora**
950 Lexington Ave (bet. 69th & 70th St.) 212-972-3243 — Dishware

Midtown East **Japanese Culinary Center**
711 3rd Ave. (at 45th St.) 212-661-3033 — Dishware/ General

Midtown East **Katagiri & Co., Inc**
225 E. 56th St. (bet. 2nd & 3rd Ave.) 212-838-5453 — Dishware

Midtown East **Lotus Books and Gifts**
151 E. 57th St. 3 Fl. (bet. Lexington & 3rd Ave.) 212 355-0919 — General

Midtown East **Mitsumoto**
60th F. 5th Ave. (at 45th St.) 212-489-3747 — Confectionery

Midtown East **Precious Pieces**
5 Tudor City Pl. (bet. 40th & 41st St.) 212-682-8605 — Parchment

Chelsea **KYOTOYA**
23 W. 19th St. (bet. 5th & 6th Ave.) 212-414-0720 — General

Chelsea **Po'An**
521 W. 26th St. (bet. 10th & 11th St.) 212-967-4998 — Dishware

East Village **Mokan**

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37 3rd Ave. (bet. 12th & 13th St.) 212-995-5868 www.themokan.com — Antique/ General

Lower Mhn **KITEYA SOHO**

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464 Broome St. (bet. Mercer & Greene St.) 212-219-7505 www.kiteya.com — General

Lower Mhn **The Kimono House**

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132 Spring St. (at Thompson St.) 212-505-0032 http://kimonohouse.blogspot.com — Kimono

Lower Mhn **Korin**
57 Warren St. (bet. Church St. & W. B'way) 212-587 7021 — Dishware

Queens **Seito Tradieg**
52-15 11th St. Long Island City, NY 11101 718-472-5413 — Dishware

New Jersey **Mars New York**
595 River Rd. Edgewater, NJ 07020 201-945-1134 — General

New Jersey **Utsuwe-No-Yokata**
595 River Rd. Edgewater, NJ 07020 201-941 1902 — Dishware

Pennsylvania **Morihata International**
42nd N. 13th St. #2C Philadelphia, PA 215-238-1328 — General

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PO Box 1680 Conway NH 03818 866-553-3281 www.jlifeinternational.com — Home Decor

Online **Kimono City**
63 Flushing Ave. Brooklyn, NY 11205 800-353-2486 — Kimono

Online **Wuhao New York**

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536 W. 111th St. (B way & Amsterdam) 212 231-9126 www.wuhaonyc.com — Towel

GALLERY

Chelsea **Ippodo**
521 W. 26th St. (bet. 10th & 11th St.) 212-967-4998 — Gallery

Chelsea **NYCoo Gallery**
1133 Broadway #335 (bet. 25th & 26th St.) 212 380-1149 — Gallery

Chelsea **Onishi Gallery**
521 W. 26th St. (bet. 10th & 11th Ave.) 212-695-1035 — Gallery

Lower Mhn **Asian American Arts Ctr**
26 Bowery 3 Fl. (bet. Pell & Bayard St.) 212-233-2154 — Gallery

OTHER

Midtown West **Toho Shoji N.Y.**
990 6th Ave. (bet. 36th & 37th St.) 212-868-7466 — Jewelry Supply

Midtown East **Terry May**
153 E. 53rd St. (bet. 3rd & Lexington Ave.) 212-486-0303 — Other Goods

Harlem **Absolute Piano**

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1646 Park Ave. (at 116th St.) 212-987-8173 www.absolutepianoNY.com — Other goods

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   Clarify how you think your artwork represents the concept of the magazine.
2. A CD with sample images you would like to use for covers.
   You also can include your portfolio on the CD.
3. Your resume. (Please mail all of the materials to the address below)

*PLEASE NOTE – Submitted Materials Will NOT Be Returned. Do not send original artworks

Trend Pot NY, LLC.
Attn: Chopsticks NY Cover Contest
411 Lafayette St., 3rd Fl., New York, NY 10003

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*Call or email for details. 212-431-9970 (x113) or komura@trendpot.com

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Sakura and a Japanese Contribution to Global Culture

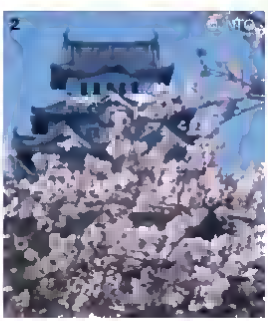
As our world transitions into an era defined not by geographical boundaries and cultural differences but by common goals and universal values, measures are being taken to preserve a wide range of culturally significant global landmarks. UNESCO (United Nations Educational, Scientific and Cultural Organization) has been a defining leader of this movement, inducing the involvement of 186 countries and declaring upwards of 900 World Heritage Sites since the program's founding in 1972. A number of the fourteen sites located within Japan feature the visually-striking sakura, or cherry blossom tree – a cultural symbol of Japan and a fitting example of its perpetual fascination with all things simple, elegant and ephemeral.

Yoshino-yama (Mount Yoshino), one of three sacred sites in the Kii Mountain Range in Nara Prefecture and a World Heritage Site as of 2004, is visited annually by up to 15 million people who come to enjoy the 200 varieties of sakura that blanket the mountainside. Comprised primarily of white yamazakura, the 30,000 trees are grouped into four separate groves, each blooming at a different time of spring due to the change in altitude. While certainly a gorgeous sight to behold, the true historical importance of Mount Yoshino lies in its invaluable role in developing Shintoism and the Shugen sect of ascetic Buddhism during the 7th and 8th centuries. Several religious pilgrimage destinations are scattered around the mountain.

One of the seventeen Historic Monuments of Ancient Kyoto appointed as a World Heritage Site in 1994, **Kamigamo Shrine** is one of the oldest shrines in Japan, dating back to 678 CE along with its sister-shrine, Shimogamo Shrine. Otherwise known as Kamo-Wakeikazuchi Shrine in honor of the Shinto god of thunder, its grounds are dotted with the dramatic shidarezakura (weeping sakura trees) along with yamazakura.

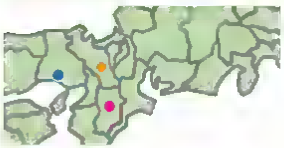
The most popular of the three premier castles of Japan, **Himeji Castle** is the most well preserved and iconic architectural relic from 17th century feudal Japan. Within the castle walls bloom about 1,000 sakura of multiple varieties – yamazakura, shidarezakura, somei-yoshino sakura, all unobtrusively augmenting the view of the main keep tower. Unfortunately, the castle keep is closed for renovations until 2014, but the process is observable for visitors from designated platforms, and the remainder of the castle is still available for viewing.

Visiting these landmarks during sakura season allows you to view them when they are considered most beautiful, and to appreciate this most prized Japanese cultural symbol: sakura.



1. A variety of sakura trees peppering the valleys around Mount Yoshino in Nara Prefecture. **2.** Himeji Castle, nicknamed "White Heron Castle", resembling a bird taking flight and beginning to rise above the sakura trees.

HOW TO GET TO YOSHINO-YAMA, KAMIGAMO SHRINE, AND HIMEJI CASTLE



Yoshino-yama

From Tokyo:

Take the JR Tokaido Shinkansen Line bullet train to Kyoto station (2 hr 15 min by "Nozomi" or 2 hr 45 min by "Hikari"). From Kyoto station, take the Kintetsu Line train to Yoshino Station via transfer at Kashiharajingu-mae Station (1 hr 45 min).

From Osaka:

Take the Kintetsu Minami Osaka Line from Abenobashi Station to Yoshino Station. (express: 90 min or limited express 75 min.)

Kamigamo Shrine

From Tokyo:

Take the JR Tokaido Shinkansen Line bullet train to Kyoto station (2 hr 15 min by "Nozomi" or 2 hr 45 min by "Hikari"). From Kyoto station, take the bus to Kamigamo Misono-bashi (30 min).

From Osaka:

Take the JR Tokaido Line (new rapid service) to Kyoto Station (28 min). From Kyoto station, take the bus to Kamigamo Misono-bashi (30 min).

Himeji Castle

From Tokyo

Take JR Tokaido/Sanyo Shinkansen to Himeji Station (Nozomi: 3 hr 10 min or Hikari: 3 hr 30 min). Walk from Himeji Station to Himeji Castle via Otemae-dori Street (15-20 min).

From Osaka:

Take the JR Sanyo Line (New Rapid Service to Himeji Station (1 hr). Walk from Himeji Station to Himeji Castle via Otemae-dori Street (15-20 min).

From Shin-Osaka Station:

Take the JR Sanyo Shinkansen Line for 40 minutes from Shin-Osaka Station to Himeji Station. Walk from Himeji Station to Himeji Castle via Otemae-dori Street (15-20 min).

To customize tours to the World Heritage sites or find out more about these or other destinations to Japan, please contact:

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The World Heritage Sites of Japan

GUSUKU (CASTLE) SITES AND RELATED PROPERTIES OF THE KINGDOM OF RYUKYU

(Recognized by UNESCO in 2000)

The Kingdom of Ryukyu was prosperous between the 12th and 17th centuries, when it served as the center of economic and cultural exchange for southeast Asia, China, Korea, and Japan. Although it is now a territory of Japan called Okinawa, the Kingdom of Ryukyu experienced a cultural development path completely different from that of Japan. The political and economic climate of the Kingdom of Ryukyu was different from those of the countries surrounding it, and the surviving monuments of the site demonstrate Ryukyu's unique cultural identity. Unlike Japan's castles, Shuri-jo Castle, a highlight of this World Heritage Site, did not serve as a fortress but, rather as a palace.

Photo courtesy of Heiwa-dori Dori (http://heiwa-dori.ichiban.jp/)

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ANA: Gateway to Southeast Asia

The world's leading airline, ANA (All Nippon Airways), is now expanding routes to Southeast Asia to establish a solid network over the Asian sky

New Routes From Narita to Jakarta and Manila

Southeast Asian countries have been Japanese people's favorite travel destinations because of their beautiful nature, unique cultures, fascinating cuisines, and proximity to Japan. Today the area also draws the world's attention due to its potential economic power. ANA currently operates flights from Narita Airport to Bangkok, Singapore and Ho-Chi-Min City. This January it launched a new route to Jakarta and is planning to start service to Manila February 27.

The new Jakarta service departs Narita in the morning, Tokyo time, and will return from Jakarta the same evening. Jakarta is the capital and the largest city in Indonesia. Its population exceeds 9.5 million, and it has a blend of native culture and Dutch colonial ambience. While Jakarta mainly functions as a business center, the city is the starting point of sightseeing tours throughout Indonesia, a country consisting of 17,000 islands with over 300 racial groups. Currently Indonesia's religion is predominantly Islam, but the strong influence of Buddhism and Hinduism still remains as they were powerful before Islam's introduction. Borobudur, a monument of Mahayana Buddhist and a UNESCO designated World Heritage site, is a tourism highlight. Also, the world famous resort island of Bali cannot be missed.

The capital city of the Philippines, Manila, has been developed as an important port city connecting Western countries to Asia. Like Indonesia, the Philippines also consists of numerous tropical islands and has many beach resorts. Since the country has been occupied by several other nations for a long time, travelers can see an interesting cultural mix reflecting Spanish, Chinese, American as well as native influences.

Including the Jakarta and Manila services and additional flights from Tokyo's other airport of Haneda, which was renovated and opened for international flights for the first time, ANA will operate nine daily flights serving seven routes to five Southeast Asia destinations.

Relaxation in the Sky

The aircraft for the Narita-Jakarta route is the new Boeing 767-300ER, fully configured with new seats*. During the flight, travelers can indulge in the unprecedented comfort served under ANA's brand concept, "Inspiration of Japan." Passengers will have the choice of enjoying films, videos, music, games and other entertainment available on their 160 channels from a 12.1-inch wide touch panel on their personal TV monitors. In business class, the aircraft is equipped with new seats which support passengers in the reclining position, creating cradle-like comfort.

*Aircraft is subject to change without notice

New Code-share Flights

ANA's expansion to Southeast Asia is also in code-sharing with other airlines. ANA has started code-sharing in the Haneda-Kota Kinabalu route operated by Malaysia Airlines, four Haneda-Singapore flights with Singapore Airlines, and two Haneda-Bangkok flights with Thai Airways International. Code-sharing to other Asian countries includes two Haneda-Seoul (Gimpo) flights with Asiana Airlines, two Haneda-Beijing flights with Air China, and four Haneda-Taipei (Songshan) flights with Eva Airways.

Limited Special Fare

Until March 26, ANA is offering a special fare for the New York-Narita route. Also during this period, ANA will operate two flights between New York and Narita on Saturdays. For details, check the ANA website or call your nearest travel agency.

*Fares, conditions and promotions subject to change without prior notice

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www.fly-ana.com

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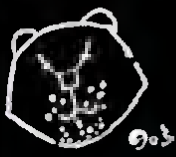
Where is the Tokyo Disney Land located in?

1. Tokyo
2. Gunma
3. Chiba
4. Yokohama

Do you know me?



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The World Heritage Sites of Japan

SACRED SITES AND PILGRIMAGE ROUTES IN THE KII MOUNTAIN RANGE

(Recognized by UNESCO in 2004)

The Kii Mountains stretch over three prefectures–Mie, Nara and Wakayama and the three sacred sites in the area are connected by pilgrimage routes that lead to the ancient capitals of Nara and Kyoto. One of the three sacred sites, the Yoshino and Omine area, has steep mountains and serves as the sacred center of Shugendo, the Japanese religion that combines Shintoism, Buddhism, Taoism, and mountain worship. Another site, Kumano Sanzan, is the head shrine of 3,000 shrines known as the Kumano Jinja Shrines Koya san, another site, is the deep forest where Kongobu-ji Temple, the head temple of Shingonshu, is situated. The World Heritage Sites bear exceptional testimony to the development of Japan's religious culture over one thousand years.

Photo courtesy of Heiwa ga Ichiban (http://he wa ga ichiban.jp/)

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*Land only rate based on per person double occupancy and does not include transpacific air or initial arrival and final departure transfers. Preferred accommodations subject to change to similar class accommodations. All prices are subject to change without notice. CST2001314-20

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Exhibition

February 26 - March 19 FREE
Print Exhibition: Kengo Hioki
Makari

Japanese Antique store, The Makari is holding a special rubber block print exhibition by Kengo Hioki also known as Peelander-Yellow, the front man of the Japanese action comic band, Peelander-Z. The band is famous for their powerful display of punk rock music and hilarious onstage antics. The opening reception is on Saturday, Feb 26 from 5-7pm

Location: 97 3rd Ave., (bet. 12th & 13th Sts.)
New York, NY 10003
TEL. 212-995-5888 / www.themakari.com

March 9-28 FREE
"Brilliant Universe" Solo Exhibition: Sakurako Suzuki
HY Coo Gallery

NY Coo Gallery will host painter, Sakurako Suzuki's first New York solo exhibition entitled, "Brilliant Universe". Through her paintings, Sakurako expresses admiration and respect for the cosmic space and feels herself as an existence of a painter in the universe. When she confronts a white canvas, she excitedly waits for a message from God and draws with respect, being thankful. Opening Reception will be held on Mar. 10 from 5pm to 7:30pm

Location: 1133 Broadway #335, (bet. 25th & 26th Sts.)
New York, NY 10010
TEL. 212-380-1149 / www.nycoo.com

March 18-April 23 FREE
Ryoji Koie " The Clay is Laughing"
Ippodo Gallery

A world leader in the ceramics field, Ryoji Koie is one of the most innovative and dramatic artists active today. Defying convention, he has developed his own Koie style in which each work represents a message and its clay incorporates the time and place in which it was made. The current New York exhibition will feature forty of his works: a huge jar resembling Jupiter, pulled down from space, a vase that appears to have been plucked from nature, and tea bowls and sake cups that are "gentle to the hand and lip", works that dance and laugh as they await their turn.. Opening reception will be held on Mar. 15 from 5-8 pm

Location: 521 W. 26th St., (bet. 10th & 11th Aves.)
New York, NY 10001
TEL. 212 967 4899
www.ippodogallery.com

March 17-30 FREE
Mayuko Okada' a "Haru Geshou - Spring Haze"
Silk Art and Japanese Style Painting Exhibition
The Hippon Gallery

Born in Kyoto, Mayuko Okada started painting when she was 7 years old. In the course of her career, Mayuko completed a 3-year project painting 46 flowers on the ceiling of the Tendaishu-Kannonji Temple using the traditional Japanese Nihonga style. This exhibition focuses on an expression of Haru (Japanese for "spring") using special silk from kimonos that are over 100 years old and Japanese style calligraphy coupled with a fusion of traditional and modern painting techniques.

145 W 57th St., (bet. 6 & 7th Aves.)
New York, NY 10019
TEL. 212 581-2223
www.nipponclub.org

Performance

March 18
"A Tale of Two Cities" Featuring Takeshi Asai
Faust Harrison Pianos

Pianist, Takeshi Asai is set to hit the stage in New York City with the second concert of his improvisational performance tour entitled "A Tale of Three Cities". Takeshi Asai, a New York-based pianist and composer whose works have been acclaimed for their versatility and lyricism, will also be accompanied by fellow pianist, Catherine Schneider on this tour.

Location: 207 W. 58th St., (bet. 7th & 8th Aves.)
New York, NY 10019
TEL. 914-330-6254
music@takeshiasai.com / www.takeshiasai.com

March 23
Salon Series No. 39: Japanese Tradition and Butoh Dance
Sachiyo Ito & Company

Salon Series is an ongoing program of performances, informative and educational lectures and lecture-demonstrations aimed at those who are interested in deepening their knowledge of the performing arts of Japan. The program of the 39th series will feature Butoh dance, the world renown contemporary dance of Japan. Guest Butoh dancer, Vangeline, artistic director of Vangeline Theater will demonstrate the techniques and her philosophy with Sachiyo Ito and perform one of her repertory, followed by Sachiyo Ito's dance on the same theme. Tickets are available through Sachiyo Ito & Company. The program will start at 3 pm

Location: Toori Cultural Institute
43A W. 13th St., (bet. 5th & 6th Aves.)
Info. Sachiyo Ito & Company
www.dancejapan.com / sachiyoito@verizon.net
TEL. 212-627-0265

Lecture/Forum/ Film/Festival

March 11, 18 and 25

$10 Language Lesson for Chopsticks NY Readers

Hills Learning

Instead of going to a movie on Friday night, why not take a language lesson? Language school Hills Learning is offering special classes to Chopsticks NY readers during the month of March. For a limited time only, they are offering a $10 Beginning Korean class on Mar. 11 from 6-7pm, a $10 Beginning Japanese class on Mar. 18 from 6-7pm, and a $10 Beginning Chinese class on Mar. 25 from 6-7pm. To sign up, call or register through their website. Payment is accepted with any major credit card.

Location: 380 Lexington Ave., (at 42nd St.), 17th Fl.
New York, NY 10168
TEL: 212-551-7903
www.hillslearning.com

March 12

Film Screening: Twice Bombed: The Legacy of Yamaguchi Tsutomu

4th Annual New York Peace Film Festival

In 1945 on Aug. 6 and 9, the atomic bombings of Hiroshima and Nagasaki instantly killed 200,000 people. Today, over 230,000 people still suffer from the effects of the bombs. Among the survivors, there is a small group of people who actually survived the bombing of both Hiroshima and Nagasaki. Until recently little was known about these survivors who were twice bombed. However, the testimony of Tsutomu Yamaguchi, twice bombed survivor and advocate of a nuclear free world, as well as 7 other twice bombed survivors, has been compiled and made into a documentary. The world premier of the film, *Twice Bombed: The Legacy of Yamaguchi Tsutomu* will be screened as part of the Forth Annual New York City Peace Film Festival.

Location: All Souls Unitarian Church
1157 Lexington Ave., (at 80th St.)
New York, NY 10075
Info: Seventh Sense Productions
hideondao@gmail.com

March 26

Film Screening: Live From Tokyo

Lewis Rapkin's Documentary *Live from Tokyo* will be screened at Princeton University as part of the "In the Mix: Asian Popular Music" Conference. The focus of the documentary is on Tokyo's vibrant underground music scene. The film takes view through the crowded intersections of Shibuya to the back alleys of Shinjuku and all over the city, providing an in depth look into this diverse and complex culture. For eight weeks in 2008 director Lewis Rapkin followed young musicans around the city compiling the footage and interviews for the film, which premiered at New York's Asia Society in October 2010.

Location: Princeton University
info@livefromtokyo.net

Event

February 24 – March 8

Young Artists' Book Fair

Kinokuniya Bookstore

New York's Kinokuniya Bookstore will be hosting The 5th Annual Japanese Young Artists' Book Fair in conjunction with Printed Matter, St. Mark's Bookshop, BOOK COURT and DESERT ISLAND comic book store. Held in five different locations, more than 100 comics, graphic novels, picture books, art books, photograph books, and art object books will be on display. Come join Kinokuniya in celebrating this exciting art form with works by young Japanese artists who are dedicated to the art of bookmaking.

Location: Kinokuniya Bookstore
1073 Avenue of the Americas, (bet. 40th & 41st Sts.)
New York, NY 10018
TEL: 212 869 1700
www.kinokuniya.com

February 27 – March 1

International Restaurant & Foodservice Show of New York 2011

Japan Pavilion

The Japan Pavilion will feature hundreds of new products, many never before tasted by U.S. restaurants. Be sure to stop by to discover ingredients and tools essential to creating your own Japanese inspired cuisine. Open to food industry professionals only. To register, visit: www.internationalrestaurantny.com

Location: Jacob K. Javits Convention Center
655 W. 34th St., (at 11th Ave.), New York, NY 10001
TEL: 212-997-0433
www.internationalrestaurantny.com

February 25-27

New York Times Travel Show --Complimentary Tickets for Chopsticks NY Readers

Travel Oriented

Travel Oriented, providing numerous group tours and customized tours to Japan, will participate in the New York Times Travel Show. They offer 100 complimentary tickets (Reg. $15) valid for the event on the 26th and 27th. To take advantage of this offer, go to their website: www.japandeluxtour.com and print the free ticket. Visit Travel Oriented booth (#161) to get more information about a trip to Japan.

Location: Jacob K. Javits Convention Center
655 W. 34th St., (at 11th Ave.), New York, NY 10001
www.nytravelshow.com
Info: Travel Oriented
www.japandeluxetour.com / TEL: 1-800 AT-JAPAN

March 2

Sake Tasting Night

Japan Sake Makers Association

Japan Sake Makers Association and EN Japanese Brasserie present a night of sake tasting with more than forty premium sakes, some of which will be introduced in America for the first time. 9 distinguished brewers from Japan will be in attendance to answer any of your sake related questions, and En Japanese Brasserie will also serve appetizers. Ticket prices are $40 per person in advance ($50 at the door). Reservations are required.

Location: En Japanese Brasserie
435 Hudson St., (at Leroy St.)
New York, NY 10014
TEL: 212 647-9196 / www.enjb.com

March 3-13 and 18-20

Food Fairs & A Book Fair

Mitsuwa Marketplace

Mitsuwa Marketplace will hold various fairs during March. From Mar. 4-6, Customers can enjoy 20 kinds of Japanese sweets from Inaho Seika including ohagi (rice cake covered with red bean jam), daifuku (rice cake stuffed with red bean jam), and kushi-dango (skewered dumpling with sweet sauce). From Mar. 3-13, Itoen Tea Fair will take place. Assorted tea items such as genmai cha (brown rice tea), soba-cha (buckwheat tea), and green tea will be offered at special prices. Also in the same period, Mit

suwa will hold Temakizushi (hand roll sushi) Fair and offer ingredients for hand roll sushi such as fresh seafood shiso leaves, kaiware daikon raddish and nori at discounted prices. Finally, on Mar. 18, Sanseido Bookstore will host Furuhon (Used Book & Magazine) Fair, where customers can buy magazine back issues, cookbooks, and books for hobbies for $2.

Location: 595 River Rd., Edgewater, NJ 07020
TEL: 201-941-9113
www.mitsuwa.com/english

March 6 FREE
Ninamatsuri Kids Day Event
Kiteya SoHo

Celebrating Japan's Hinamatsuri (Doll's Festival or Girls' Day), Kiteya SoHo presents Kids Day event. They will set up an authentic Hina-kazari decoration. Children can try craft making with washi Japanese paper while enjoying beautiful Hina-kazari. Snacks and drinks are served during the event and all the participants will receive Hina-arare (special rice crackers for the Girls' Day) as a gift.

Space is limited and reservations are required. The one-hour event starts at 2:30 pm. The event is appropriate for children whose ages range from 3 to 7 years old.

Location: 464 Broome St., (bet. Mercer & Greene Sts.)
New York, NY 10013
TEL: 212-219-7505
www.kiteya.com
contact@kiteyany.com

March 6 –8
The International Beauty Show New York

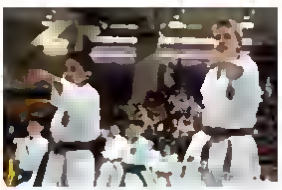
The International Beauty Show New York is the largest and longest running, professional beauty event in the country. Among the Japanese companies in attendance will be Takara Belmont, the innovative world leader in Salon & Spa furnishings. Note that the show is for members of the professional beauty industry only and is not open to the general public. To register visit IBS's website.

Location: Jacob K. Javits Convention Center
655 W. 34th St., (at 11th Ave.)
New York, NY 10001
www.javitscenter.com
Registration: www.ibsnewyork.com
Info: Takara Belmont www.takarabelmont.com

March 19 FREE
Spring Open House Karate for Beginners
Kyokushin Karete

Authentic Japanese karate school, Kyokushin Karate will be hosting open house karate classes geared specifically for beginners in three locations: Manhattan, Edgewater and Harrison. Shihan Katsuhito Gorai, Director of the International Dept. of the IKO Kyokushinkaikan, US Branch Chief and 6th Degree Black Belt will lead basic training sessions in all locations. No special equipment or uniform required and no commitments. Open house attendees will receive a New Students coupon worth $50 off registration. Space is limited and reservations are required.

Location: (Manhattan) 265 Madison Ave., 5 Fl.
New York, NY 10016
TEL: 212-947-3334 / www.kyokushinkarate.com
(Edgewater)
360 Gold River Rd., 2 Fl., Edgewater, NJ 07020
(Harrison)
222 Harrison Ave., Harrison, NY 10528



March 19
Japanese Sports Day
NYCNDA, LLC (Let's Play In Jepanese)

Japanese learning center NYCNDA is presenting a sports day for the whole family. Join them for a fun filled day of snacks, rice balls, music, crafts and prizes. Test your strength and speed, learn about keeping healthy and cheer on your friends and family during the sports activities. Advance tickets are $8/child ages 18months-15 years (same day tickets are $10/child). $2 off for siblings. The deadline for advance ticket price is Mar. 12. For more information, tickets, or to volunteer, please email events.nycnda@gmail.com, or visit their website.

Location: P.S. 63
121 E. 3rd St. (bet. Avenue A & 1st Ave.)
New York, NY 10009
Info: www.nycnda.com
Events: nycnda@gmail.com

March 24
Food Pairing Event with Heihachiro Shochu
Umi no Ie

Umi no Ie, a Japanese restaurant in the East Village specializing in Japanese home-style dishes with a selection of over 50 kinds of sake and shochu, will be

Event Feature

March 21-23 and 25

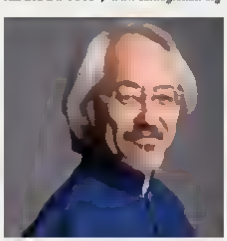
Japan NYC Festival

Carnegie Hall

JapanNYC, a citywide festival led by Artistic Director Seiji Ozawa, explores the Japan of today, where newfound artistic sensibilities continue to transform and revitalize the cultural landscape. A series of performances featuring great classical artists, hosted by Carnegie Hall will begin on Mar. 21 with Principal Guest Conductor, Andre Previn leading the NHK Symphony Orchestra in Carnegie Hall's Stern Auditorium/Perelman Stage in a program of Toru Takemitsu's Green, Richard Strauss's Four Last Songs featuring soprano Dame Kiri Te Kanawa, and Prokofiev's Symphony No. 5. On Mar. 22 Artistic Director Masaaki Suzuki and the Bach Collegium Japan will perform Bach's Mass in B Minor in Carnegie Hall's Stern Auditorium/Perelman Stage. Violinist, Midori* will be accompanied by pianist, Charles Abramovic on Mar. 23 to perform music by living composers, such as John Adams, that demonstrate the vibrant diversity of contemporary compositions. Finally, performing on the Tsugaru shamisen, Yutaka Oyama and Masahiro Nitta will bring a modern sensibility to an ancient, highly percussive folk music in Carnegie Hall's Zankel Hall on Mar. 25.

*Midori interview is featured on page 2-3

Location: 881 Seventh Ave., (at 57th St.)
New York, NY 10019
TEL: 212-247-7800 / www.carnegiehall.org



© Marco Borggreve

hosting a food pairing event featuring Heihachiro shochu and an all-you-can-eat buffet. Heihachiro is an authentic shochu made with black Koji, which gives it a sophisticated caramel-like flavor. The price is $40 per person and seats are limited to 25 people. Reservations are required.
Location: 86 E. 3rd St., (bet. 1st & 2nd Aves.)
New York, NY 10003
TEL: 646-654-1122

Happenings

Soba Nabe (Hot Pot) is Now Being Served at Sobakoh
Sobakoh

Soba noodle specialty restaurant in the East Village, Sobakoh, is introducing a new menu, Soba Nabe for $12 (Lunch) and $15 (Dinner). Dip the soba into the dipping soup in the hot pot at the table, which contains Japanese mushrooms, vegetables, tofu, tempura batter crumbles, and sesame seeds. If you order the dish with at least one topping such as egg, chicken ball, shrimp tempura, etc. ($1-3), you will get a free house hot sake in a tokkuri bottle. You also can order the dish with vegetarian soup. Enjoy Sobakoh's delicious hand-made soba in a new way.
Location: 309 E. 5th St., (bet. 1st & 2nd Aves.)
New York, NY 10003
TEL: 212-254-2244
www.compasscompass.com/sobakoh

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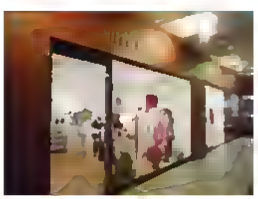
Rippin



Premium lingerie store, Ripplu is offering discounts in celebration of opening its 2nd store. From Feb. 1 to Mar. 31, bring a friend, family member, or acquaintance to Ripplu's new Flushing store...and you both will receive 10% off coupons redeemable at both the Flushing and Manhattan stores (expires Jun. 30). Also, if you spend over $50 at the Flushing store you will receive a free gift (while supplies last).
Location: (Manhattan)
66 Madison Ave., (bet. 27th & 28th Sts.) New York, NY 10016
TEL: 212-599-2223
(Flushing)
135-20 39th Ave., Suite HL 219 (at Sheraton Laguardia East Hotel)
Flushing, NY 11354
TEL: 718-353-1345 / www.ripplu.com

Win A Trip to Japan
H.I.S. International Tours Inc.

One of the largest Japanese travel agencies in North America, H.I.S. International Tours is announcing an exclusive Facebook contest based on a homestay program they are offering. One winner will be selected to fly round trip from the U.S. to Tokyo and stay with a Japanese family for 5 nights in Tokyo. The contest begins on Feb. 25 and ends Mar. 13. Check H.I.S.'s website or their Facebook page for more details on how to enter.
Info. www.his-usa.com/en
TEL: 1-877-385-2726

Spring Sale Including Free Metronome and $200 Discount on Kawai and Yamaha Pianos
Absolute Piano

Absolute Piano is a full service piano store offering sales, rental, repairs, and other services such as moving and storage. They are expanding their business hours and are now open seven days a week. They used to require reservations for Saturday and Sunday visits, but now anyone can visit on both days at anytime between 12 pm and 6 pm without any appointment. Celebrating this expansion, they're offering a Spring Sale during the month of March. Kawai and Yamaha Pianos are offered at $200 off, and those who purchase any piano will receive a metronome.
Location: 1646 Park Ave., (bet. 116th & 117th Sts.)
New York, NY 10035
TEL: 212-987-6173 / www.absolutepianoNY.com

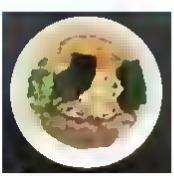
Discount Sushi Menus for 5th Anniversary
Sushidokoro Koito

Cozy sushi house on the Upper East Side, Sushidokoro Koito, has served authentic sushi for five years. Celebrating their 5th anniversary, they are now offering an extensive discount campaign. Until the end of April, all menus (including drinks) are 10% off. The following three specials are particularly recommended: 5 Year Anniversary Campaign Special comes with 13 nigiri sushi, one hors d'oeuvre, and miso soup for $11.95. Pair Special 49 is for $49 for two and it comes with 26 nigiri sushi, one hors d'oeuvre, an assortment of sashimi, and your choice of two large bottles of beer, two glasses of wine, or three tokkuri bottles of hot sake. Winter Dinner Special for Sushi Lover is offered for $19.90 and it comes with 15 nigiri sushi, one hors d'oeuvre, miso soup and dessert.
Location: 310 E. 93rd St., (bet. 1st & 2nd Aves.)
New York, NY 10128
TEL: 212-426-1216

Grand Opening Special
Big Apple Karaoke

The new Karaoke spot in Manhattan with 12 private rooms and songs in 15 languages, is celebrating its grand opening with special discounts until the end of February. Room fees are half price Monday through Wednesday $3/hour/person, Thursday through Saturday: $4/hour/person. Beer, wine and well drinks are all $4 at the bar. Package Deal: Private room plus all you can drink for 2 hours $20/person, for 3 hours $30/person. (For Chopsticks NY readers only, Big Apple Karaoke extends the Package Deal until the end of March.) Also one free iPad and 100 free 1hour gift cards will be given away. Check the website for details.
Location: 303-305 E. 53rd St., (bet. 1st & 2nd Aves.), 2nd Fl.
New York, NY 10022
TEL: 212-486-0055 / www.bigapplekaraoke.net

50% Off Ramen Exclusively for Chopsticks NY Readers
Restaurant TOKYO



Restaurant TOKYO is one of the longest serving Japanese restaurants in New York with over 40 years of business in midtown Manhattan. They are now offering a special discount exclusively for Chopsticks NY readers. At dinnertime on Saturdays and Sundays from Feb. 26 to Mar. 27, you can enjoy Shio Butter Moyashi Ramen (See ad on page 20) and Shoyu Ramen at half price. Don't forget to bring in Chopsticks NY when you order the dishes to receive this offer.
Location: 342 Lexington Ave., (bet. 39th & 40 Sts.)
New York, NY 10016
TEL: 212-697-8330 / www.tokyorestaurant.net

Japanesn Children'a Clothing Chain Opens 3rd U.S. Store in Hnw Jersey

Miki Housn

Founded in 1971 in Japan, Miki House has expanded into a company with over 200 stores worldwide and has developed a reputation for high quality, stylish and "kawaii" children's clothing. In March, Miki House will open its third store in the U.S. inside of Bloomingdale's in Hackensack New Jersey. The store will be stocked with clothing, shoes, sundries and much more. The popular bear character, "Pucchi-kun" will make an appearance at the grand opening ceremony. For details and updates, check the website or facebook.

Location: Bloomingdale's
400 Hackensack Ave., Hackensack, NJ 07601
www.mikihouse-usa.com

Grand Opening Prnmotinn

Tnmoko Shima Hair Salon

Known for their comfortable environment and highly skilled stylists, Tomoko Shima Hair Salon has recently opened a new hair salon in the Chelsea area of Manhattan. To celebrate the grand opening of their downtown location, Tomoko Shima Salon will have a special 20% off promotion for new clients seeking to get a haircut, color or blowout. This promotion applies to both the Upper East Side and downtown locations and is valid until the end of March.

Location: (Upper East Side location)
171 E. 92nd St. (bet. 3rd & Lexington Aves.)
New York, NY 10128
TEL: 212-722-8828
(Downtown location)
235 W. 14th St., (bet. 7th & 8th Aves.)
New York, NY 10011
TEL: 646-438-9277 / www.tomokoshima.com

$10 Off with Over $50 Dining

Ocha

Ocha restaurant in Midtown West serves a variety of sushi menus from standard to creative sushi items. They are now offering a special discount for Chopsticks NY readers only. Just mention you read the discount information in Chopsticks NY when you order food, and you will receive $10 off with over $50 dining. The offer is valid for both lunch and dinner. Dinner Combination is particularly a good deal, which comes with soup, a choice of salad or appetizer, entree, dessert, and hot tea. You can also order a glass of wine for $2 with an order of Dinner Combination.

Location: 350 W. 46th St., (bet. 8th & 9th Aves.)
New York, NY 10036
TEL: 212-581-3198 / www.ochasushi.com

Happenings Feature

American Airlines and Kintetsu International Celebrate New Flight Service from JFK to Haneda

American Airlines / Kintetsu International

American Airlines (AA), a founding member of the oneworld® Alliance, and Kintetsu International, a leading travel agency has announced the operation of daily, year round, nonstop service between New York's John F. Kennedy International Airport (JFK) and Tokyo International Airport at Haneda (HND), two of the world's principal financial centers. Both companies, along with alliance partner Japan Airlines (JAL) celebrated this new nonstop service with a special kick-off celebration at Kintetsu's New York office.

"We are thrilled about American Airlines direct flight to Haneda from JFK," said Bill Sarcona, Assistant General Manager, Kintetsu's New York office. "The closeness of Haneda to central Tokyo will make it all the more accessible for Americans visiting this fascinating city. We look forward to offering all our corporate and leisure clients this exciting new flying option when traveling to Japan." Kintetsu has available some of the lowest airfares to Haneda and Japan.

Info. Kintetsu International
1290 Avenue of the Americas, Suite 900
New York, NY 10104
TEL:1-800-422-3481 / info@japanforyou.com
www.japanforyou.com

20% Off Onsigner Lnnch Gear

Lunch-a-Portnr.com

Lunch a porter offers lunch gear that is design driven, well thought out and eco-friendly. The variety of styles and colors they have make it much more fun to be fashionable and eco-intelligent while carrying your lunch. When Chopsticks NY readers place their order on Lunch-a-Porter's website, they will receive 20% off their purchase by using the coupon code: Chopsticks20. If you order $50 or more the shipping is free.

http://lunchaporter.com

Varieties of Discounts during Happy Hour

Gyu-kaku Midtown / Gyu-kaku East Villagn

Japanese barbecue House, Gyu-kaku Midtown and Gyu-kaku East Village are now offering various discounts including 50% off barbecue items, during Happy Hour. Some of the highlights in Midtown location are appetizer for $5, beer for $3, and sake, wine and cocktails for $5. Those of the East Village location include 50% off appetizers. Each location has different offers and Happy Hour times, so go to their website to check for more discount offers and updates as well as the time.

Location: (Midtown)
805 3rd Ave., 2nd Fl., (at 50th St.), New York, NY 10022
TEL: 212-702-8816
(East Village)
34 Cooper Sq. (bet. 5th & 6th Sts.), New York, NY 10003
TEL: 212-475-2989
www.gyu-kaku.com

Sapporn Draft Beer nt Hnlf Price During Hnppy Hnur

Eaat Nondln

East Noodle restaurant takes pride in catering healthy, tasty foods without MSG to customers. Their Happy Hour in March (Mon.-Thu. from 12 pm to 11:30 pm) highlights Sapporo draft beer for $2.50 (Reg. $5). Enjoy it with their various appetizers as well as popular ramen noodles such as Beef Ramen, Spicy Seafood Ramen, Miso Ramen, Soondooboo Ramen and more. Also, on St. Patrick's Day on the 17th, they will offer any draft beer for $1.

Location. 119 2nd Ave., (at 7th St.)
New York, NY 10003
TEL: 212-982-4285

Hinamatsuri Specinl Diacounts

Fnng Shui Kniun Chuain NY

Located in Mitsuwa Marketplace, Feng Shui Kaun Chuan NY is dedicated to the art of Feng Shui, offering only the highest quality Feng Shui items and power stones. To celebrate Hinamatsuri (Girls' Day), they are offering 20% off all merchandise from Mar. 2-6, and 20% off all Rose Quartz stones from Mar. 18–21. In ancient times, Rose Quartz stones were believed to have powerful energy that would internally imbue the owner with kindness and love, and externally enhance charm as well as increase overall luck with romance. This special discounted offer applies to girls only.

Location: Mitsuwa Marketplace
595 River Rd., Edgewater, NJ 07020
TEL. 201-941-0805 / www.fengshui-stones.com

Introducing Old and New Undergarment from Japan

wuhao NY

Fundoshi or loin cloth shorts is a traditional undergarment that was commonly used in Japan before western clothes were introduced to the country. Today, the old style shorts are drawing attention due to its health benefits to the body. It does not constrict the body and the material is porous and easy even on delicate skin. Online tenugui (Japanese cotton towel) store, wuhao NY, will sell Fcchu Fundoshi manufactured with tenugui materials from Mar. 1. The item is unisex and comes in two sizes. The price is $35 per piece.

Info: www.wuhaonyc.com

Two Promotions: Get $50 Coupon by Signing Up for Newsletter and Facebook Contest to Win a Trip to Japan

Destination Japan

Japanese travel agency, Destination Japan is now holding a campaign to offer a $50 coupon for your next Destination Japan tour. Simply sign up for their newsletter on the Destination Japan website with coupon code CSNYC to receive this coupon. Also, they are holding a Facebook contest based on a homestay program they are offering. One winner will be selected to fly round trip from the U.S. to Tokyo and stay with a Japanese family for 5 nights in Tokyo. The contest begins on Feb 25 and ends Mar 13. Check their website or their Facebook page for more details on how to enter.

Info. www.destination-japan.com
TEL. 1-877-385-2726

Now Accepting Summer Program Applications

Keio Academy of New York

With 20 years of experience in bilingual and bicultural education, the Keio Academy of New York is now accepting applications for Keio Academy of New York Summer Program for junior & senior high school students (Jul. 24-Aug. 7). The 2-week intensive program highlights cultural exchange with students from Japan, video production workshop, Japanese language classes, elective classes (Japanese history, current affairs and arts & culture, etc.), hands-on cultural experiences (Japanese noodle "udon-making", martial arts workshop, etc.), sports activities, and field trips. Financial aid is available, so inquire for details. Call or email to schedule a campus tour and meet with a Summer Program Representative.

Location: 3 College Rd., Purchase, NY 10577
TEL. 914-701-3454
keiosummer@keio.edu
http://www.keio.edu/english/summerprogram

Discount for New Customers

iDo Holistic Center

Shiatsu massage and kampo (Chinese herbal medicine) specialty center, iDo Holistic Center is offering two massage package menus, at discounted prices for new customers only. 60-minute package includes 30-minute kampo herbal sauna & shower, 15-minute full body massage and 15-minute special treatment of your choice, and it's offered for $55 (Reg. $85). 90-minute package includes 30-minute kampo herbal sauna & shower, 45-minute full body massage and 15-minute special treatment of your choice, and it's offered for $85 (Reg. $120). Refresh your mind and body with iDo's therapeutic services.

Location: 9 E. 45th St., 8th Fl.
(bet. Madison & 5th Aves.)
New York, NY 10017
TEL. 212-599-5300

Free Pain Therapy Diagnosis

Doin Center

Doin Center, located in the heart of Midtown Manhattan, is the go to place to alleviate body aches, pains and restore pre-injury flexibility. To prepare for spring by feeling better, why not give yourself the gift of a pain free body? The Doin Center is offering a free diagnosis to find the root of your pain and help get rid of it. Call for a free consultation.

Location: 141 E. 55th St., 2F,
(bet. Lexington & 3rd Aves.)
New York, NY 10022
TEL. 212-697-9114
www.doinseitai.com

$ Deal of $ the Month

50% Discounts on Keratin Treatment

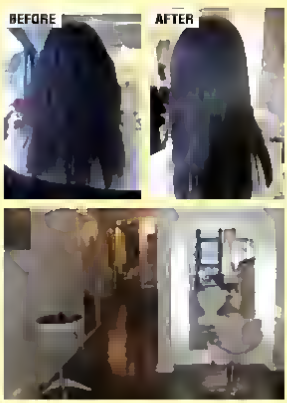
Michi Hair Salon

A 15-year veteran stylist and Rejuvenol Keratin Treatment specialist from Japan is offering discounts on hair service (regular price $300 and up, discount price $150 and up)* at Michi Hair Salon. The Rejuvenol Keratin Treatment utilizes a similar process to a Japanese straightening perm but unlike the straightening perm, it can be used even for damaged hair. It replenishes the hair's natural keratin and collagen, which shield the hair from damage while reviving and preserving its beauty. It provides a straightness and volume that looks natural and maintains its style even on rainy days. If you get Japanese straightening perms, keratin treatments can be used between touch ups to prevent an unnatural contrast from developing between the roots and the hair, preserving a natural look. Even the most difficult hair becomes easy to manage.

At the salon, other hair services will also be offered at 50% off by certain stylists (first time customers only). Don't let this chance pass you by!

*Prices vary depending on the length of hair

Location: 208 E. 60th St., (bet. 2nd & 3rd Aves.)
New York, NY 10022
TEL. 212-752-9229



entertainment ★ film

CASCADING GAG AND ENERGY

At his retrospective screening in January and February at Japan Society, SABU, action packed black comedy film director, chatted with Chopsticks NY

When you write a script, do you base it on your own experience?

I base it on things that have remained in my memory, and not necessarily my own experience. For example, my wife once kindly offered a chair to a disabled person saying, "Please sit down" but, the chair was broken and the situation just became worse. Also, there is a funeral scene where the pacemaker explodes, and this is based on a story about my deceased grandfather who was put into the casket with his pacemaker still in.

Do you need to make any adjustments when adopting someone's story?

In the process of putting things into a script myself it becomes my own so there aren't many changes. But I want to create something that I like. With *Shisso* for example, I read it and liked it and thought that I wanted to do it as is. However, in regard to things like casting and image there were some differences. I also thought it wouldn't be interesting to make the movie exactly like the original, so that's why it turned out the way it did. Also, there are things that don't exist in my head, such as with *Crab-Canning Boat*. *Crab* canning on a ship is something that I would never think of, and that's why those sorts of things are so interesting.

What works or directors have served as models for you?

I started out by watching Bruce Lee movies. When I was a child I was taken to the theater to see films like *The Towering Inferno* and *Jaws*. But I was not at all into movies. I was in a band so I didn't start studying film until I became an actor. I really like *Taxi Driver* and Sam Peckinpah's works such as *The Getaway*.

Tell us about "Bunny Drop" which will be released this summer?

It is the movie version of the comic. When I read it, I wondered, "Why me?" I was told to make it funny, but it's not a funny story. However, if you closely read the original, it has a great rhythm to it. I wanted to create a movie that could live in that original and be a tear-jerker. I think out of all my movies, it will be the biggest domestic hit!

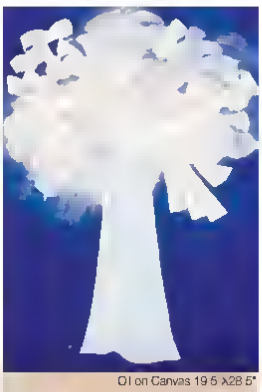
Do you have plans for any original works in the future?

I met a terrific producer in New York this time, so I hope to do the novel that I wrote here next year. I feel like New York is a place that has been set aside for it!

SABU

Actor-turned-film director, SABU has constantly depicted underdogs with high spirits in upbeat tempo since his directorial debut in 1996 with *Non-Stop (Dangan Runner)*. Often working with the first rate actor, Shinichi Tsutsumi, the cult auteur constantly makes films at one movie per year pace

Please Visit Our Website!
Updated Daily!!
www.chopsticksny.com
CHOPSTICKS NY


Oil on Canvas 19.5 x28.5"
Sakurako Suzuki
solo exhibition
"Brilliant Universe"
March 9 - 26
Reception: March 10 (Thu) 5-7:30PM
NYCoo Gallery
1133 Broadway #335 (26 St.)
New York, NY 10010
Tel: 212-360-1149
gallery@nycoo.com / www.nycoo.com
Tue - Fri 12-6PM, Sat 12-5PM

JAPAN POP QUIZ
Among the following Japanese novelists, who has won the Nobel Prize in literature?
1. Haruki Murakami
2. Yukio Mishima
3. Yasunari Kawabata
4. Shusaku Endo

Japan Sake Makers Association Present
Sake Tasting Night
March 2 (Wed) 6 - 9 pm
EN Japanese Brasserie
435 Hudson St., New York
$40 per person (at the door $50)
RSVP: 212-647-9196

Come and enjoy tasting of more than forty premium sakes and meet the distinguished brewers from Japan. Some of these sakes will be introduced to America for the first time. Appetizers also will be served
www.japansake.or.jp

Brewery from Japan
TAKASAGO SAKE BREWERY (Hokkaido), GASSAN SAKE BREWERY (Yamagata), HAKURO SAKE BREWERY (Niigata), MASUDA TOKUBEE SHOTEN (Kyoto), HONDA SHOTEN (Hyogo), HEIWA SHUZO (Wakayama), MARUISHI JYOZO (Aichi), TENRYOU SHUZO (Gifu), KITAYA (Fukuoka)

ADVERTISEMENT

Enjoy Japanese Cuisine –
Eat and Cook like the Japanese

SHIKIKA Large Earthenware Pot with Plate for Steaming

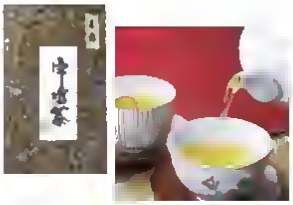
The earthenware pot is used for making stews, soups and noodle dishes. These beautiful pots are often placed in the middle of the dinner table so everyone can share from them, while the porcelain material retains heat, keeping the contents for hours. This pot comes with a steaming plate so you and make healthy and delicious steamed vegetable and meat dishes without using oil.
Item Number: 212419 ¥12,000 (US$141.18)

SHIKIKA Small Earthenware Pot (For Direct Heat) (Black)

This fashionable earthenware pot is the perfect size for one person. Able to accommodate large dishes such as noodles and vegetable dishes, it is a must have for singles.
Item Number: 212422
¥3,800 (US$ 44.71)

Special Edo Genteiyaki Cakes

Originating in downtown Tokyo about 100 years ago, Ningyoyaki is one of the most popular Tokyo souvenirs. The molded pancakes with red bean paste are available in various shapes. This special version of Ningyoyaki, Edo Genteiyaki Cakes, come in two images reminiscent of Edo, the old name for Tokyo.
Item number: JF00203
¥1,860 (US$ 22.12)



Ujicha, Gyokuro Green Tea

This refined and fragrant green tea is from Uji city in Kyoto prefecture, an area renowned for its production of high quality tea. Gyokuro is a higher graded tea that is considered appropriate for guests. They also carry Sencha Tea with Matche, a standard type, perfect for daily use.
Item number:JF00215 ¥1,180 (US$ 13.88)

Sushi Choko Dish

This unique and innovative item from Kuroshi Tableware, blends the 400 year porcelain making tradition of Arita-yaki with 21st century ideas. The Sushi Choko Dish allows you to control the amount of soy sauce on your sushi or sashimi by adding a slope to the conventional soy sauce dish, so there's a usable space the sauce doesn't touch. You can also use it with other foods such as steamed vegetables and other condiments such as salt, vinegar and olive oil. Comes in a set of 5 dishes.
Item number: W02387
¥ 11,000 (US$ 129.41)

***To order the advertised products, go to JSHOPPERS.com top page, input the item number and search.**

***The doller-yen exchenge rate used here is $1=¥85**

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3. Japanese fashion items up to 55% off
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*When you register please enter "GNY" in the field marked "campaign code"

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CARNEGIE HALL
Festivals

JapanNYC

Seiji Ozawa, Artistic Director

carnegiehall.org/JapanNYC

March–April 2011

Classical music, cinema, dance, traditional music, Noh theater, jazz, and exhibitions citywide

Midori

Timothy Gillentine/Sony Music

Highlights include:

Wednesday, March 23 at 7:30 PM
Zankel Hall

Midori, Violin
Charles Abramovic, Piano

HUW WATKINS *Coruscation and Reflection*
BRETT DEAN *Berlin Music*
TOSHIO HOSOKAWA *Vertical Time Study III*
JAMES MacMILLAN *After the Tryst*
JOHN ADAMS *Road Movies*

$48, $54

Friday, March 25 at 10 PM
Zankel Hall

Yutaka Oyama, Shamisen
Masahiro Nitta, Shamisen

Performing on the Tsugaru *shamisen*, a banjo-like instrument from northern Japan, Oyama and Nitta bring a modern sensibility to an ancient, highly percussive folk music.

Presented by Carnegie Hall in partnership with World Music Institute

$38, $46

Tuesday, April 5 at 8 PM
Stern Auditorium / Perelman Stage

Midori, Violin
Nobuko Imai, Viola
Antoine Lederlin, Cello
Jonathan Biss, Piano

HAYDN Piano Trio in A Major, Hob. XV:9
SCHUBERT Piano Trio No. 1 in B-flat Major, D. 898
DVOŘÁK Piano Quartet in E-flat Major, Op. 87

This performance is sponsored by Sony Corporation

Sponsored in part by Dello tte LLP

Tickets start at $16.50.

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carnegiehall.org | 212-247-7800 | Box Office at 57th Street and Seventh Avenue

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